

EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY

1

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FREE

New Year Gourmet Issue

LET'S COOK JAPANESE AT HOME

Winter Restaurant Guide

SPECIAL INTERVIEW

Akiko Katayama (Food Writer)

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[January 2012, Vol. 057]

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The theme of the cover of this month's issue is "Japanese Home Cooking" and "Japanese Winter Seasonal". To find out more about it, check out the featured article from page 8 for "Home Cooking" and page 33 for "Seasonal".

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Food writer Akiko Katayama, best known as a judge for the Food Network television program Iron Chef America, has been regaling readers with her stories of restaurants and their offerings for nearly a decade. She recently sat down with Chopsticks NY to discuss her views on the industry and Japanese food.

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"IN ORDER TO BE A SUCCESSFUL FOOD WRITER, YOU HAVE TO DIFFERENTIATE YOURSELF."

—AKIKO KATAYAMA



AKIKO KATAYAMA

Here in Tokyo, best known as a judge on Food Network's *Iron Chef America*, Ms. Katayama initially established her career in the business field, working in accounting companies in London and New York and later as a business consultant. In 2001, she decided to try her hand at food journalism, as it reflects two of her favorite pastimes of writing and eating out. Since then, she has been busy contributing to publications in Japan and the U.S., as well as appearing on television shows.

Food writer Akiko Katayama has been regaling readers with her stories of restaurants and their offerings for nearly a decade. Not only does she contribute to print publications, but she also served as a judge for the Food Network television program Iron Chef America. She recently sat down with Chopsticks NY to discuss her views on the industry, Japanese food in the States and her memories of Japanese New Year.

Why did you want to become a food writer?

When I was 7, at school we had to write about "What I Want to Be When I Grow Up." I said a writer, so this dream has been with me for a while. After graduating from school in London, I worked at an accounting firm there which eventually transferred me to NY. Then I went to business school here and became a business consultant. However, I later realized that wasn't what I wanted to do, and I decided I had to make a change in order to be more true to myself.

I thought about what would enable me to take advantage of my business skills and my identity as an overseas Japanese. I realized that I enjoyed going to restaurants and talking to chefs who were fully dedicated to their work. I also loved writing reviews, and I determined that becoming a food writer would be in line with those passions. Then I took two weeks to compose a proposal which I sent to four publications and one gave me a positive response. It was a long-established specialized magazine for the food industry that targets chefs, and they happened to be looking for a NY-based writer. So I started working for them and next year will mark my 10th year with the magazine.

How did you become involved with Iron Chef America on the Food Network?

One of my interviews at the time was with a New York

Times food critic. "We met for what was supposed to be a half hour, but we were still chatting over three hours later. When he retired as a critic, he was asked to be a judge on *Iron Chef America*. He couldn't accept but recommended me instead, and that was how it began."

What advice would you give to those looking to become food writers?

There is no universal formula for developing a career in this field, in the way that someone who wants to become a chef could be told to go to a certain school, etc. I'd say the most important thing is uniqueness: to establish yourself as a food writer, it is important to differentiate yourself by appealing with something special that others don't have. One way is to become associated with a specific niche. In my case, I often write about restaurant management issues based on my business background.

It seems like an ideal job, but what is the downside to being a food writer?

Well, first of all you have to eat what you put in front of you even if you don't want to or aren't hungry. Eating for purely personal enjoyment and eating for the purpose of testing and analyzing are two totally different things. Using your head while eating is tiring!

How do you decide which restaurants you want to cover?

In terms of interview subjects, I have three conditions that I abide by when selecting a restaurant. It has to be unique, high quality and have one more interesting thing about it, such as a chef with a fascinating back story. Because I am not a food critic, everywhere I go I properly introduce myself and ask the chefs what foods they would like to showcase. I want to give them the chance to put their best foot forward for the purpose of the article.

We have seen sushi and ramen houses here in New York, but what do you see as a new trend in Japanese food over the next few years?

Doritos [not bowl] is a food which I think has great potential, and I wonder why it's not more widely known. I think a big part of sushi's success was its packaging as a simple, cheap food, and the same can be said for doritos. As for toppings, anything goes. Now ones or familiar ones like tonkatsu [pork cutlet], tempura [deep-fried food] and negima [honey ... you

are only limited by your imagination]. In the same way that the California roll was an original American creation based on traditional Japanese sushi, with doritos you could experiment with yamato rice and make other chingons you like.

I also went New Yorkers to appreciate the variety of Japanese ingredients such as dashi (soup stock), kombu (kelp), kanihashi (barnacle) and miso (soybean paste). You can pick them up at a Japanese supermarket and easily make them. For example, most people are familiar with chicken stock, but dashi is even more basic in its preparation. Kanihashi on top of pasta is absolutely delicious! I hope that their variety can be understood like it has been for years. Via these kinds of ingredients, it would be great if New Yorkers could recognize the outstanding variety of Japanese food beyond just sushi and ramen.

What are some restaurants or foods that you have been taken with recently?

Lately I've been focused on local, sustainable farm products. I had a chance to interview the chef at Blue Hill at Stone Barns and I was amazed at what they are doing over there. They grow most of their own ingredients, as well as carefully handle and prepare them. They convince diners how wonderful it is to eat food like their great grandparents did. I also like seeing traditional ethnic cuisine evolve into some-

thing new and unique here in New York. Like the new Korean restaurant Jung Sik in Tribeca.

This issue of *Chopsticks NY* focuses on home cooking, so what are your favorite New Year's foods?

My memories of each year (New Year's food) are of kaisaku (stirring rice) and karinkin (driedskates sweetened and mashed). They have special tastes and textures, such as kaisaku's saltiness and crunchiness. I think what makes eachi distinctive is the fact that it is served in a box packed with a variety of foods. Once the lid comes off, everyone gathered excitedly digs in with their respective chopsticks. It's nice to share the holiday together in this way.

What would you recommend to *Chopsticks NY* readers who want to visit Japan?

Tokyo is a must-see as well as Kyoto, but it is also important to visit regions outside of the big cities to gain an appreciation of that contrast. Though my work I've had the opportunity to go to remote places such as Yamaguchi, where I had the best fugu (Pufferfish) in season. Also sake breweries in Niigata and shochu distilleries in Yamaguchi have exposed me to things I wasn't aware of when I lived in Tokyo. By all means try the regional specialties when you are there!

— Interview by Stacy Smith

Akiko Katayama's Not-to-Miss Recent Favorite NYC Restaurants



Buta
138 W 8th St., Brooklyn, NY 11211
TEL: 718-484-1184
www.butanyc.com

You can see the entire restaurant of Buta in a cozy wine bar or an Italian/New American restaurant. "The whole animals" on the menu is a great value.



Granary Tavern
42 E. 38th St., New York, NY 10016
TEL: 212-475-0377
www.granarytavern.com

It is a classic menu, but its New American menu is better than ever. The walk-in-only Tavern Floor is a lot of fun.



Sapporo
251 W 55th St., New York, NY 10019
TEL: 212-664-8870
www.sapporo-nyc.com

The menu is pop, kawaii, pink, makes you feel like you are your favorite house.

Drink

Creation of a Personal Brand: Wasan Junmai Sake

The East Village restaurant Wasan celebrated its first anniversary this October in an unusual way, by giving birth to its very own sake brand. Wasan pairs local ingredients with traditional Japanese cooking methods, and co-owner Toshiyuki Kosuma and his two partners applied the same scrutiny when selecting its sake. The dream of Wasan junmai sake was realized thanks to collaboration with the brewery Kinya from Fukuoka Prefecture. Kinya and Wasan jointly developed this sake over nearly a year, and the final result was hugely satisfying to both parties.

Wasan's junmai sake is described as having an aroma of marshmallow and grain, as well as a soft initial touch followed by deep flavor. According to Kosuma, this sake's three special characteristics are its restrained aroma, soft palate and deep taste. He explains, "Wasan offers light, delicate cuisine that is based on our dashi (soy stock), and we didn't want an aroma that would overpower the food. The

soft palate was so as not to take away from the dashi's effectiveness, and the deep taste enhances the dashi's aroma." Kosuma suggests the two rich dishes of *Ura hino arashi* (caviar) and *Wagyu Shabu* as best for pairing with this sake.

Kosuma remarks, "Customers were excited as they drink it, commenting on its soft palate and complex flavors." Wasan serves its junmai sake in glass (\$10), carafe (\$16) or bottle (\$54), and it is also sometimes included in the Daily Sake Flight, a three-type tasting set for \$18. There are only limited quantities of this specially made sake, so make sure to try some before it's gone.

Wasan
138 E. 4th St. (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 212-273-0579 | www.wasan-ny.com



Food

Sesame is the New 'Black' in Ice Cream Flavor

Over the last several years came the emergence of the ultra cool "black sweets" trend in Japan. While Japan uses many sources of black ingredients, a staple in Japanese cuisine is sesame and sesame sweets currently sweep the market in Japan. In other continents, including the U.S., black sesame flavor ice cream will finally become available in the commercial market in December.

Maeda-en, an Irvine-based company famous for their green tea and ice cream lines, will expand its series with the addition of Black Sesame for Mochi Ice Cream and Retail Pint size Ice Cream. Initially only available in restaurants,

Maeda-en's Black Sesame flavor became so popular amongst customers that it encouraged the company to release it in retail shops, so many more people can enjoy its flavor at home.

This popular flavor of dessert in Japan is just the right amount of sweet,

with nutty undertones, and the grains of black sesame add a nice, slightly crunchy texture to the smooth ice cream, pairing well with a drizzling of *Junomaru* (brown sugar syrup). The grainy texture of the sesame is also a perfect contrast to the chewy, sticky *daifuki* mochi wrapping the soft cold ice cream in Maeda-en's Mochi Ice Cream line.

The Black Sesame flavor will join Maeda-en's four other popular pint sized ice cream flavors: green tea, red bean, mango and lychee. In addition to Black Sesame, Maeda-en's Mochi ice cream line is also available in green tea, red bean, mango, vanilla, strawberry, and chocolate. Maeda-en Black Sesame 16 oz ice cream and Mochi ice cream are available for purchase at your nearest Japanese/Asian and selected specialty stores.

Info: www.maeda-en.com



Book

See Tokyo Through a New Lens with *World Film Locations*

The World Film Locations series has come up with a new and exciting volume for all Japanophiles who want to discover the capital metropolis from a new angle. The book is the perfect hybrid between a city guidebook and a punchy anthology of cinema. Organized chronologically since 1929, each feature film is described in 2 pages presenting the location, story line and fun facts about the movie. On the opposite page, colorful screen captures invite the curiosity of the reader to discover the movie and/or city is the real world!

This book has something for everyone: if you have been to Tokyo, you will be excited to see familiar places like the landmark "Y3 crossing" featured in *Tokyo!*, or the dazzling lights and bustling Shibuya night crowds where *Reis* and *Charlotte* get lost in translation for readers who dream of Tokyo or plan an upcoming trip; this book is a fantastic resource to dig out best kept secret locations in the city. Is there a better way to spend a day than in the steps of Uma Thurman in *Kill Bill: Volume 1*, dining at Genpachi in Nishi-Azabu? The restaurant is not only famous for inspiring the final bloody scene, but also for its remarkable interior design that represents an "oasis of

calm" in Tokyo's urban chaos. If you are nostalgic for romantic and traditional Japan, *Kikajiro* takes you between the streets of Asakusa, one of Tokyo's oldest districts filled with century-old stalls selling colorful souvenirs and freshly-baked snacks.

Tokyo has set the stage for 8 million people's aspirations and disappointments, becoming the Nation's pride as well as window to the West. Not surprisingly, it continues to inspire filmmakers throughout the World. This guidebook gives anyone the opportunity to walk alongside *Godzilla*, the *Ronin* war scenes, *The Yakuza* or *Noribito* and enjoy Tokyo like never before.



World Film Locations Tokyo
Edited by Chris Holden
Published by Traveler (UK)
Distributed by the University of
Chicago Press

Digital Book

ART FOR HOPE Digital Art Anthology in Support of Japan

The earthquake and tsunami that attacked Japan this past March brought unprecedented damage to the country physically, psychologically and economically, requiring tremendous effort to recover. But at the same time, helping hands and donations have been sent from all over the world in various forms. In December, VIZ Media, the largest North American distributor and licensor of anime and manga, will release digital art book *ART FOR HOPE* to benefit Japanese disaster recovery.

ART FOR HOPE, a limited edition digital art book anthology was created in partnership with Autodesk, Inc. in support of Architecture for Humanity, with 100% of net proceeds going towards the disaster reconstruction efforts in Japan. Architecture for Humanity, a nonprofit design services firm offers construction and development services where they are most critically needed around the world. Currently they are supporting rebuilding projects due to the disaster of the Tohoku earthquake in Japan.

40 participating artists from around the world and diverse fields, both professional and amateur, contributed original works to the anthology in sup-

port of Japan. Each artist illustrated the theme of "Hope" in various styles, created with the use of Autodesk® Sketchbook® digital paint and drawing software applications. Notable contributors include Eisner Award and Harvey Award winner Rob Guillory, Harvey Award winner Lark Pien, musician Simon Norris, and MAMESHIBA artists Jorge Morfango and Germina Correll.

The anthology will be available for a limited time, from December 1, 2011 to May 31, 2012, for \$4.99 through VIZManga.com and the VIZ Manga App for iPad®, iPhone® and iPod® touch.

Info: www.VIZmediaforhope.com
VIZManga.com
www.VIZ.com/japan



Art Right by Chris Guerin



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LET'S COOK JAPANESE AT HOME

INSEPARABLE BOND BETWEEN "UMAMI" AND JAPANESE CUISINE

We will unfold how "umami" has played an important role in Japanese food culture and introduce basic seasonings that will help you to cook Japanese dishes at home.

JAPANESE SEASONINGS x HOME COOKING

Five recipes that use Japanese seasonings and ingredients are introduced.

You can cook dishes with a Japanese twist at home easily.



INSEPARABLE BOND BETWEEN "UMAMI" AND JAPANESE CUISINE

What is Umami?

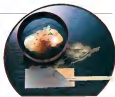
There is no other food culture that features umami in its cuisine more than Japanese. First of all, the term umami is a Japanese word referring to savoriness or tastefulness that cannot be described as sweet, sour, spicy, bitter, salty or astringent. Technically speaking, it's a type of flavor created by components such as glutamate, inosinate and guanine. Glutamate is found in kombu (kelp), cheese and tea, inosinate is found in miso (dried sardines), kombu-dashi (dried kelp stock) as well as meat and fish, and guanine is in fresh shiitake (dried shiitake mushrooms) and meat. This explains how dashi broth, which is essential for Japanese cuisine, provides so much umami.

The fermentation and aging process increases umami. As it's well known, aging beef not only makes the meat

tender but also adds a certain flavor to it. Cheese grows its flavorfulness through being fermented and aged, and bacon meat develops a unique flavor while aging. These flavors, obtained after fermentation and aging are umami. Most of the Japanese staple soups (soups like soy sauce, miso, sake, mirin and su (vinegar)) are produced through either fermentation, aging or both. This makes Japanese cuisine full of umami.

Bring Umami to Your Kitchen

In each cuisine, there are a couple of ingredients that are essential to produce its characteristic flavor. For example, olive oil and garlic for Mediterranean and sesame oil, garlic, scallion and ginger for Chinese. Such ingredients for Japanese cuisine are seasonings like soy sauce, miso, sake, mirin and su, which are the best sources of umami. Just drizzle soy sauce on your



sautéed dish or pasta and you can enjoy Japanese flavor. Dissolve miso paste into your miso soup, and it can be a dip with a Japanese twist. Add soy sauce and sake when you make simmered dishes, and you'll easily get the heartiness of Japanese comfort food. Mix soy sauce, mirin and sugar and add the mix while sautéing meat and fish, and you can make teriyaki. For refreshment, mix vinegar, soy sauce and dashi broth or water to dress vegetables. The mixtures of miso paste and mirin or soy sauce and mirin can be good marinating sauces for sautéed, poultry, pork and beef. So cooking Japanese food at home and bringing umami to your kitchen are not so hard as you

Easy & Delicious!

Ajinomoto Vegetable Gyoza Dumplings

I'm a very busy mom, so these are perfect for me. Because the skin of these vegetable dumplings is thin, it cooks faster. My kids love gyoza dumplings, but if the skin is thick, they don't like chewing; they don't like too much flour. So I'll make these dumplings in the morning for them. Also, I'm a big mobilizer, but now I'm more health conscious and I'm trying to cut down on my meat. These vegetable gyoza dumplings would be ideal for appetizers on my table.

—Cindy Phu



How to cook Ajinomoto Gyoza



1 Place each gyoza/potsticker in pan. Add 3 oz water (No oil needed)



2 Cover with lid and cook for approximately 5 minutes. (No turn over needed)



3 Remove lid and cook until bottom is golden brown



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think. Just make full use of Japanese seasonings.

Subtle yet Distinctive Umami in Dashi Broth

Although it's not fermented or aged, dashi broth has an abundance of umami flavor coming from its base ingredients such as kombu kelp, katsuo-bushi, ikeba and hoshi-akidake, which concentrates amino acid through the drying process. Its umami flavor might be subtle on your palate, but it's definitely there to pull out the best of other ingredients. Making dashi broth from scratch is not beginner-level cooking, but granulated dashi broth or a dashi bag (like a tea bag) allows you to cook in simple steps. Once you are able to make dashi broth, your cooking repertoire multiplies. You can try soup dishes, robe hot pot and seasonal dishes, as well as exquisite sauces.



ESSENTIAL SEASONINGS FOR JAPANESE CUISINE

Soy sauce: Made by brewing soybeans, water, wheat, salt and soy mold, soy sauce is one of the most important seasonings in Japanese cuisine. Not only used as cooking sauce but also as dipping sauce and as a key ingredient in other sauces. There are a variety of soy sauces available such as ones with low sodium, heavy or light flavor and mixed with dashi broth.



Miso: Made of soybeans, koji mold and salt, miso paste is the essential ingredient for miso soup. Its flavors and colors are different depending on its base ingredients for the soy mold (rice, beans, wheat) and the length of aging period. Today, miso is used with dashi broth flavoring is widely used because it allows you to make miso soup without making dashi broth by yourself. Other forms like granulated, freeze-dried, and small packets for single use are becoming popular.

Sake: Japanese drink sake but use it for cooking as well. Made from rice, water and rice koji mold, sake is used to give mild flavor and a touch of sweetness

to dishes. It's often used for boiled dishes as well as for reducing the smell of fish and meat during preparation. You can use both regular sake and cooking sake for food preparation but you would not want to drink the cooking sake because it contains salt, sugar and some other additional ingredients.

Sau: Although there are a variety of saunas that have different base ingredients, the one most commonly used in Japan is rice vinegar. Since rice vinegar has a clean taste that doesn't overpower other ingredients, it's often used for making seasonal dressings. Also, when you make sushi, rice, you need sushi vinegar which is made from rice vinegar and sugar.

Mirin: Like cooking sake, mirin is made from rice and is used for adding mild and sweet flavors to dishes. Yellowish and syrupy, mirin contains 40-50% sugar and about 15% alcohol. It is also used to obtain a glossy effect, such as in tempura, as well as mixed into dipping sauces and marinades.



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OTHER KEY SEASONINGS AND SPICES THAT ADD A JAPANESE KICK TO YOUR DISHES



Ponzu: Made with any Japanese citrus such as yuzu, sudachi (daidai or kabusu), combined with soy sauce, dashi broth, and more, ponzu is a type of sauce that can be conveniently served with any kind of dish, whether sautéed, fried, boiled or fresh. Blended with refreshing citrus flavor and umami, it is a seasoning that every household in Japan has in stock.

Wasabi: Famous among sushi lovers as a condiment for fresh seafood, wasabi produces a strong, pungent aroma that runs up your nose. Often compared to horseradish, wasabi has a much stronger and sharper flavor. Freshly grated wasabi is the most flavorful, but it's more of a delicacy. Wasabi paste, served in tubes and wasabi powder are available for everyday use.

Karashi: This Japanese mustard is much spicier than ones common in Western cuisine, and it also has a touch of bitterness. As with wasabi, using even a tiny amount really adds kick to your dish.



Togarashi: Japanese people use red pepper mainly in a coarse, powdered form, and sprinkling over udon and soba noodles and boiled dishes is a popular way. There are two

common types of powdered red pepper products, ichimi togarashi and shichimi togarashi. The former is a simple, powdered red pepper that is strong in spiciness, as opposed to the latter that is blended with red pepper and six other spices to give a more complex yet less spicy flavor. Other forms like whole, sliced and crushed red pepper are usually used during preparatory cooking steps.

Yuzu Kosho: This is a unique type of garlic condiment that blends yuzu citrus and either red or green pepper. The refreshing aroma from the yuzu and the pungent spiciness from the pepper make it perfect to spice up saba hot pot, grilled dishes, soup dishes and sashimi.



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Japanese Seasonings



Home Cooking

For some people, Japanese seasonings and ingredients might seem exotic, but even using just one seasoning can boost your cooking repertoire. Here we introduce five easy dishes that you can try.

Ethnic Salad with Pan-Fried Gyoza Dumplings



Ingredients (Serves 4)

- 12 pieces Ajinomoto frozen gyoza dumplings
- Your favorite mixed vegetable salad
- 1/2 pack of tako anchovies
- 1 cucumber □ 1 tomato □ 2 tsp ginger (For dressing)
- 2 tsp mayonaisse (fish sauce)
- 1 lime □ 1 1/2 tsp sesame oil
- Sugar to taste

Directions

1. Place gyoza dumplings in a non-stick pan. Add 2 cruettes (2oz) of oil.
2. Cover with lid and cook for approximately 5 minutes.
3. Remove lid and cook until bottom is golden brown.
4. Shred cucumber and grate ginger. Cut tomato into 1/2-inch cubes, and cut the stems off of tako anchovies and roughly break into pieces.
5. Mix mayonaisse, squeezed lime juice, sesame oil and sugar well to make dressing.
6. Toss all the vegetables together and arrange gyoza dumplings on top. Pour dressing and serve.



Point When cooking gyoza dumplings, crispier is better. The ruffier border of the burnt gyoza also and its crunchy texture add link to the salad. Adjust the amount of sesame oil and sugar oil to your taste.

Ajinomoto Vegetable Gyoza Dumplings

Ajinomoto Tastes Great series allows you to cook easy and tasty gyoza dumplings without using oil. The simple preparation steps encourage you to cook at home. It can be a perfect appetizer dish for family, and even ideal for home parties. Their stores across in five levels: Park and Dickies, Surfside, Best Dicks, and Vegetables.



Tuna Steak



Ingredients (Serves 3-4)

- 430-580 g (14-19 oz) tuna (sashimi quality, black cod)
- Salt to taste
- Pepper to taste
- All purpose flour for dusting
- 2 tbsp butter
- 1 tube (130 g (4.6oz)) MSGOTCHUP
- Baby leaf greens for garnish

Directions

1. Season tuna with salt and pepper.
2. Dust tuna with all-purpose flour.
3. Melt butter in a heated pan and pan-sear tuna on all sides. Be careful not to brown the bottom.
4. Slice the pan-seared tuna.
5. Place tuna on a garnish of baby leaf greens.
6. Drizzle MSGOTCHUP over the tuna.



Point Use fresh, sashimi quality tuna to enjoy a contrasting texture of raw and seared meat. MSGOTCHUP's pungent ginger flavor, combined with salt and butter, is a perfect pairing with the tuna. With the sauce also serving as a dressing when drizzled over the baby leaf greens it makes an ideal side salad. Tuna Steak with MSGOTCHUP can be an appetizer and a main dish. Tuna can also be substituted with beef, pork, chicken, or pork, but be sure to cook thoroughly.

Korean MSGOTCHUP

MSGOTCHUP's medium spicy Korean sauce goes well with gyoza, Japanese green-onion, vegetable, and other cooking uses. To eat, serving and bold flavor of the mix especially beloved by the light seasoning, some of proper making a condiment that can be paired with any type of dish, get a deeper taste experience.



www.kimco.co.jp

1.05oz (30g)

4.4oz (125g)

Tonkotsu



Ingredients (Serves 2)

- 1/2 lb. pork loin
- 1 egg
- 1/2 cup all-purpose flour
- 1/2 cup Kikkoman Panko Bread Crumbs
- Vegetable oil for frying
- Shredded cabbage (served on side)
- Kikkoman Tonkotsu Sauce to taste

Directions

1. Cut pork loin into 1/2 inch-thick pieces.
2. Place all-purpose flour, raw egg, and Kikkoman Panko Bread Crumbs in separate dishes for breading.
3. Coat pork with flour and dip in egg and then panko.
4. Fill non-stick pan 1 inch deep with vegetable oil.
5. Deep-fry breaded pork at 350°F. Once browned, turn over.
6. Take pork out of pan and place on paper towel to drain oil.
7. Cut into bite-sized pieces and arrange on plate with shredded cabbage on the side.
8. Enjoy with Kikkoman Tonkotsu Sauce.

Point

Kikkoman Panko Bread Crumbs are chunky, and this gives food a crunchy and crisp texture after being deep-fried. Sweet and sour Kikkoman Teriyaki Sauce is not only the best partner for tonkotsu, but is also a good dipping sauce for any finger food.

Kikkoman Panko Bread Crumbs

Made from specially baked, crustless bread, the Panko crumbs are large, irregularly shaped, and light, so they coat without "pudding" like regular bread crumbs, allowing foods to stay crispy longer!



Kikkoman Teriyaki Sauce

Tangy sweet and full of flavor, Kikkoman Teriyaki Sauce is the traditional Japanese accompaniment for tonkotsu breaded pork cutlets. No MSG and low in sodium.

Yaki Udon (Sautéed Udon Noodles)



Ingredients (Serves 3)

- 1 pack dried udon noodles
- 1 cup hot cabbage
- 1/2 cup sliced onion
- 1/2 cup shredded carrot
- 1 piece of one-egg (fried tofu)
- 1 tsp Kikkoman Oyster Sauce
- 1 tsp Kikkoman Soy Sauce
- Bonito flakes to garnish
- 1 tbsp vegetable oil

Directions

1. Cut cabbage into bite-sized pieces, slice onion, and shred carrot.
2. Blanch edamame and cut it into bite-sized pieces.
3. Warm and tossen udon noodles in boiling water and drain.
4. Place vegetable oil in non-stick pan and sauté cabbage and onion first and then add carrot and edamame.
5. Once the vegetables are done, add salmon and tofu.
6. Mix Kikkoman Oyster Sauce and Soy Sauce well.
7. Pour the mixed sauce on udon and stir.
8. Remove from heat, arrange udon on plate, and sprinkle with bonito flakes.

Point

Since Kikkoman Oyster Sauce is full of umami (savoryness), it adds body to this dish. Its thick and rich texture complements the slippery udon noodles.

Kikkoman Oyster Sauce (1st)

Take from Kikkoman Oyster Sauce is made from the natural liquid extracted from fresh oysters. It is used by Chinese, Thai and Vietnamese chefs, as well as all kinds of cuisine from foods. No MSG added.

Kikkoman Soy Sauce (1st)

All-purpose Kikkoman Soy Sauce is naturally brewed from wheat, soybeans, water and salt. Aged to give it a smooth, rich flavor and a slightly sweet and appetizing aroma.



Salmon Hand Roll Sushi



Ingredients (Serves 4)

- 6 5oz short grain rice
- 6 tbsp Micken Sashimi Vinegar
- 400 g (14 oz) salmon (sashimi grade)
- 4 tbsp mayonnaise
- 1/2 onion (sliced) □ 1/2 avocado
- 2 scallions (use only white part)
- 5-10 sheets nori seaweed
- 6 tbsp soy sauce
- 7 tbsp Micken Bonito® Sweet Seasoning

Directions

1. To make sushi rice, sprinkle Micken Sashimi Vinegar over freshly cooked rice and mix well.
2. For one kind of salmon topping, using 1/2 of the salmon, slice into sushi strips and set aside.
3. For the another kind of salmon topping, mix soy sauce and Micken Bonito® and use to marinate the remaining 1/2 of sliced salmon for about 30 minutes to 1 hour.
4. Sliced scallion
5. Slice onion and soak in cold water to remove the harshness. Drain the onion and pat dry with paper towel.
6. Pit and peel avocado and thinly slice into about 16 pieces.
7. For one type of hand roll sushi, place nori seaweed on hand, spread sushi rice, put sliced salmon, onion, avocado and mayonnaise to taste, and hand roll it.
8. For the other type, place nori seaweed on hand, spread sushi rice, put sliced marinated salmon, scallions, and hand roll it.

Micken Sashimi Vinegar (1st)

This smooth and slightly sweet flavored vinegar is traditionally used for cooking sushi rice. It is an all purpose vinegar that can be used not only for sushi rice but also as salad dressing and marinating vegetables.

Micken Bonito® Sweet Seasoning (1st)

This sweet, cooling glaze is perfect for seafood dishes like teriyaki, adding mild sweetness and a great umami-rich taste.



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Rinse and clean each chicken thigh, then cut each thigh into 6 pieces, leaving skin intact. Do not pat dry.



❶ Place Kara-Age coating mix in a medium size plastic bag.



❷ Put all of the chicken pieces in the plastic bag, seal the bag closed and shake to coat chicken.



❸ Pan fry in hot oil over medium heat, turning once to brown and crisp on both sides.

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Let's Eat the Season

- Oysters -

As winter deepens, oysters become more flavorful and nutritious. With an abundance of zinc, iron, and calcium, as well as vitamins A and B12, oysters are so healthful that they are called "milk in the ocean" in Japan. Like other shellfish, oysters contain plenty of taurine, a type of amino acid that is effective in lowering blood pressure and cholesterol. Here, Misako-sensei transforms this super food into a dish that evokes the New Year in Japan, Oysters with Nori

resembles *tokeyuki*, a popular Japanese New Year's dish consisting of grilled *mochi* (rice cakes) wrapped in *nori* (seaweed often used in sushi) and served with soy sauce. In her recipe, *mochi* is replaced with seasonal oysters, and a pan-frying method is used instead of grilling. Oysters with Nori elegantly blends the richness of the oysters oil with the umami flavors of the oysters and soy sauce. This easy-to-prepare dish is literally mouthwatering.

Oysters with Nori



(INGREDIENTS) (Serves 2 people)

- ☐ 12 oysters (shucked)
- ☐ 2 full-sized sheets of nori (sushi-style)
- ☐ 1-2 tbsp. soy sauce
- ☐ Soy sauce to taste
- ☐ Lemon to taste

(DIRECTIONS)

1. Rinse oysters with water and pat dry well with paper towel.
2. Cut each sheet of nori into 6 squares.
3. Heat frying pan and coat with sesame oil.

4. Put 2-3 oysters (depending on size) on each square of nori and roll nori around oysters.
5. Put the seam side of the nori rolls down in the hot pan and sear for a minute. Then flip to sear the top side for another minute.
6. Serve immediately with soy sauce and some squeezed lemon juice.



Tip: Wrap the oysters with nori right before putting them in the pan so that they don't become soggy. Enjoy!



MISAKO SASSA Japanese cooking instructor/food consultant. Misako-makes-authentic Japanese cooking. Teaching an simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: japanesefoodinstructor.com
Cooking rules: <http://japancooking.com>

THE KURUMOTO VOL. 27

PASSING DOWN THE SHOCHU TRADITIONS

SATSUMA SHUZO CO., LTD.



Long before the rise of *shochu* consumption began in Japan in the last 10 years, Satsuma Shinsen, sweet potato base *shochu*, has been widely enjoyed throughout Japan. With full bodied potato flavor and a pleasant nutty aroma, Satsuma Shinsen has attracted Japanese people of all ages for almost 80 years.

Satsuma Shuzo Co., Ltd., the producer of Satsuma Shinsen, makes its home at the southern tip of the peninsula in Mikunakari City in Kagoshima Prefecture, the region overlooking the warm East China

Sea, famous for catching bonito. The region is well equipped to produce *shochu*. First, it is a well known sweet potato producing area. Also, their manufacturing plants are surrounded by potato fields, so they always use freshly harvested potatoes to ultimately make high quality *shochu*. In addition, the shrasa plateau in the region provides quality spring ground water that is optimal for *shochu* making.

At Satsuma Shuzo, traditional *shochu* making techniques have been passed down from generations using handcrafted production. They refer

back to "Mugi-gani" about 20 years ago which are renowned facilities of old breweries from the Meiji Period. Taking over a hundred-year old ceramic storage pots, pot stills, and stone cellars and employing traditional techniques, they create a unique variety of *shochu* in the Meiji-gani. Some examples are *Mugi no Shochu*, made with a method taught back from the Meiji Period, *Ikazakushi* which uses a method based from a book in the Edo Period, and *Tanaka Mugi-gani* made from a variety of sweet potatoes including the famous *loganesengan*.

Among a variety of *shochu* that Satsuma Shuzo produces, *Satsuma Shinsen* and *Kumada* (barley *shochu*) are available in New York. Though any type of drinking style can be applied, the former is well suited to drink *ayuwari*, respectively raising the *shochu* and warm water at a 1 to 4 ratio. The latter goes well with any kind of cuisine, and is recommended to enjoy on the rocks.

The times demand for a new sense of traditional Satsuma *shochu* production combined with innovation and they continue to produce *shochu* in response to customers' needs.

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894-0246 JAPAN
TEL 481-899-72-1231
www.satsumashuzo.jp



THREE THINGS YOU SHOULD KNOW ABOUT SATSUMA SHUZO

At Satsuma Shuzo, they continue to faithfully follow the inherited old-fashioned recipe to produce authentic sweet potato *shochu*. Inherited old breweries for modern day production, their Miyazaki facility works as the laboratory and manufacturing plant of traditional production *shochu*.



Over 100 years old ceramic storage pots are used for producing *shochu* at Satsuma Shuzo. There are about 100 ceramic pots, and stock of them has traditional features that play a tremendous role in the flavor of their *shochu*.



For distilling *shochu*, they use an old, inherited pot still. There is only a handful of pot stills that still are made in pot stills. The final products made with the inherited pot stills have a unique, woody aroma that captures the essence of the vintage facilities.



Crafting Tokubetsu Junmai Sake "Yamada Nishiki"

Episode 5: Brewmaster interview #1

When October harvest has been completed, Yamada Nishiki rice is finally handed from the producers to those working at the sake brewery. We will be dividing this episode into two parts, where we ask veteran Toshihiro Ogasawara about his thoughts regarding rice making and secrets to producing delicious Tokubetsu Junmai Sake Yamada Nishiki.

As a sake brewer, how do you see Yamada Nishiki rice?

Yamada Nishiki has large white kernels, and it is ex-



tracably steamed rice is quickly and carefully spread over the table in preparation for the next step, growing top mold

tracably delicate. It is the highest quality sake rice, and because you cannot make any mistakes, you have to be 100% mentally focused when making sake with it. This is hard, but if you grow it well it will definitely have you good sake. It is that kind of rice.

During the sake making process, which step requires the most attention?

Processing the ingredients particularly requires attention and must be handled carefully. For example, how much water the rice will absorb determines the outcome of the steaming process. Normally the cold winter air keeps the rice cold, so soaking rice in cold water is fine. However, if rice is heated in warmer air temperatures, adding cold water will crack the rice grain. If this happens, the rice size decreases and fermentation advances too quickly. As a result, the taste becomes rough and in some cases even becomes dry. As my wife, you have to handle it with care as you would a woman (laughs)

How did the Yamada Nishiki rice come out this year?

Great! When the rice is grown it is a hard outside and soft inside is ideal, and it did very well in that respect this year.

What is the effect of having a hard outside and a soft inside?

If you are able to make steamed rice that is hard on the outside and soft on the inside, to put it simply it becomes easier to make rice wines during the process that follows. Also, it helps the rice to develop maximum sake flavor during fermentation. Basically, premium sake is this type. (To be continued...)

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HOPE FOR JAPAN



TATENOKAWA 18: A First Impression of Japan's Finest

Producing only junmai daigyo class sake, TATENOKAWA is one of the most anticipated sake breweries in the U.S. market. The brewery's top quality sake, TATENOKAWA 18, has already created a buzz among sake connoisseurs. In order to give our readers a preview of this marvelous sake, we had Mr. Jake Lee, owner of Linwood Wine & Liquor Company in Fort Lee, NJ, put TATENOKAWA 18 to a taste test for the very first time.



How would you describe the aroma of the sake?

It smells delicious, very nice. It has a very distinct fruit aroma, but it's not just fruity; it has a pretty nose also. Almost like some Pinot Noir or Beaujolais I smelled before, really bright and fruity. It's almost french. It has such a uniqueness that I think I could pick this sake out from among all the other sakes just from smelling it.

How do you like the taste and how do you think it would do in the U.S. market?

It's quite different on the palate. While the

nose is sort of tart and bright, the taste is still very clean, but there is a sweetness to it, which is very appealing, actually I think this would do very well here because it covers a wide spectrum of flavors and would appeal to a whole range of people while it still has a uniqueness. Whether you like dry, sweet, fruity or nutty, they are qualities you can enjoy in this sake. Some sakes have flavors that are sometimes hard for American people to enjoy, but there is none of that here at all. Very smooth, very crisp, very light.

What is the sake trend that you see now, and how does this TATENOKAWA 18 compare?
Initially when everyone was more of a sake novice, they went for the sweeter sakes, but with more experience they began leaning towards the dryer sake. In terms of this TATENOKAWA 18, it's a dry sake, but it's not an extreme that will only appeal to a certain niche. It's at a level where it appeals to many people.

What would you pair with this sake?

The first thing I think of is my mother's battered cod with nuccians. It would go nicely with this. Obviously it would be great with sushi. As far as American food goes, I think it would go with lightly flavored dishes like grilled chicken or fish, maybe even pork but probably nothing

heavier or much heartier than that. Although the sake does have some body, the flavor is very delicate.

What type of glass would you serve it in?

The aroma is one of the most distinguishing aspects of this sake, so you really want to emphasize that. So something with a wide bowl with a tighter top to concentrate the aroma, like a tulip glass would be perfect.



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The Shochu That Complements Sushi

Sushiden is one of the oldest sushi establishments in New York City serving authentic sushi in Midtown Manhattan where it won the gourmands that demand quality by going above and beyond. Here, everything noises sashed sushi, and how to serve it at its best, so naturally, their selection of beverages are also carefully put together with sushi in mind. We asked president of Sushiden New York, Norio Fujita, and manager, Koji Kurosawa, about one of their best selling sweet potato shochus, Kurosawa.

How long have you had Kurosawa in your establishment?

We've had Kurosawa in our restaurant in Japan since it was released in the country. We brought it here because it had such a good reputation there. So, the shochu has been with us from the very beginning of its release in the U.S.

How is the reputation of Kurosawa in the NY location?

I think in general the culture of shochu still has not reached the majority of American consumers. But many of our non-Japanese customers are those who have been to Japan, and have had the best Japanese food there, so they are already familiar with the real, traditional Japanese cuisine as well as Kurosawa. Many recognize Kurosawa by its brand.

How would you describe Kurosawa?

Kurosawa uses a potato called Koganeuugao which comes from Kagoshima; it's a very easy to drink shochu among all the potato shochus. This is a shochu where you can really taste the base ingredient. There are two types of potato-based shochus, ones that are made with potato koji mold, and ones that are made with rice koji mold. Because Kurosawa uses black koji mold which is made from rice, it still retains the aroma of the rice. That is why this shochu pairs so nicely with sushi. Some shochus are made to serve the flavor of the shochu itself, while others are meant to be coordinated with food. Kurosawa is the latter type.

What would you pair with Kurosawa?

Maguro no Negama-wabi (Grilled Tuna and Green Onions). Right now homareguro (blue fish) is in season. We use this section of the tuna called chum (black flesh that is full of blood). But this chum part is too hard for it to be made into sushi, but it is a very tasty and healthy part of the maguro. It's perfect for grilling. Another cuisine would be shirako (the milk of cod). We used soy sauce, not salt to cook it so that it holds up better to potato-based shochu. They are grilled with far infrared rays so that the outside is crispy and the inside remains juicy. For me, I think potato-based shochu is very hard to pair. In order to pair something with potato-based shochu, you must have a concentrated umami.

The other dish that complements the umami of Kurosawa is sushi with homareguro. We marinate homareguro with special soy sauce, using the traditional preparation method of Edo-era style sushi. Again, the soy sauce flavor and body of homareguro go perfect with the shochu.



SUNTORY's Kurosawa is the subtle wine of shochus, made to be coordinated with food. The umami retained in the shochu makes it a perfect counterpart to sushi with homareguro (jelly and grilled seasonal sea-bass potato).

With the motto of putting their craftsman spirits in making every single sushi, Sushiden's sushi chefs strive to serve quality sushi prepared with the traditional Edomae-style method. Master sushi chef, Mr. Kimura, who is also a certified sake sommelier, takes the helm at Sushiden New York (Madison Avenue).



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Distributed by JFC International, Inc. 100 1st Ave. Port Jervis, NY 13150

MUGIWARA BOUSHI

made from select barley

Aged for its
smooth and sweet
flavor with aroma
of barley



How to drink: Please
enjoy it on the rocks,
mixed with water,
sake, green tea,
serving tea or as
a cocktail base.

100%
natural ingredients,
no preservatives,
no artificial colors.

Sakurazaka Japanese Restaurant, Ltd.
Distributed by NISHIMURA TRADING CO., LTD. 100 1st Ave. Port Jervis, NY 13150

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SECRETS BEHIND THE FRESHNESS AND TASTINESS OF JAPANESE FISH

There are many American restaurants and food shops that use fresh, high quality sushi grade fish imported from Japan. Air transport from abroad takes time and effort, so why go through all the trouble of importing Japanese fish? The secret lies in the fish's flavor and the technology for preserving its freshness. Today we would like to address why Japanese fish is so delicious and how its freshness is preserved.

Why Japanese Fish Tastes so Good

First, Japan's geography, climate and environment create the perfect conditions to catch good quality fish. Japan is a small country, so the mountains are never far from the sea. Due to rich organic matter that flows into the sea from river sources in the mountains, phytoplankton grows easily on Japan's coast. Small fish feed on this phytoplankton, and these small fish in turn become food for larger fish, creating a food chain and an environment inhabited by various types of fish. Different kinds of geography such as deeply indented coastlines and sandy beaches form these areas, and because of this diversity many kinds of fish are able to settle there. In actuality, up to 8000 types of fish can be caught in the Japanese islands, the largest amount in the world. Also, since both the Kuroshio and the Oyashio Currents flow in the oceans surrounding the Japan archipelago, these currents strengthen the muscles of the fish, making them much more delicious. The more active the fish, the tastier they become.

The way fish are caught and killed determines freshness preservation

When transporting fish that have been caught in Japan to America, it is necessary to prevent deterioration in quality and to preserve freshness for long periods of time. Spoilage is caused by stress or damage to the fish, and these factors greatly vary based on how the fish are caught and later killed. Most

of the high quality fish that enter the U.S. are carefully caught with rod and reel or a fixed fishing net, and then killed via *ike-jime* or *kori-jime*.

Fishing styles are roughly divided into rod and reel, fixed fishing net, roll net and trawl net. Among these, rod and reel is said to be the best method because when the fish is pulled out, it doesn't come into contact with other fish. Too much contact leads to things like bodily damage and bleeding, causing the fish to lose freshness and overall quality. With a fixed fishing net, circulating fish are lured into the net and then scooped up one by one. In the same way as with rod and reel, because fish are being caught individually, it is harder to cause damage their fish. On the other hand, with roll net all fish are caught at once in one net and then dropped onto the deck at once, making it easy to cause stress and damage to the fish. The worst method is trawl net, which drags the fish in the net, turning them around and around.

There are several methods for killing fish, including *ike-jime*, *kori-jime* and *no-jime*. Similar to catching fish, it is important not to cause stress or damage to their bodies when killing them. In Japan, the two most commonly used methods are *ike-jime* and



Thanks to the careful catching and killing methods that have traditionally been carried out in Japan, high-quality seafood imported from Japan maintains sushi grade freshness.

kori-jime. *Ike-jime* involves cutting the nerves at the base of both the neck and tail, which does not cause even a momentary struggle for the fish. *Kori-jime* is a method used for comparatively large fish of 10 pounds or more. Live fish are put into a tank filled with water containing mass quantities of ice, and are killed through cold shock.

In contrast, for the most part the method of *no-jime* is not used in Japan. It involves putting the caught fish on land without doing anything to it, where it is left to choke to death. In general, roll net is used when large amounts of fish are caught, so the struggling fish are easily damaged and the lack of oxygen brings on high stress.

In this way, fish freshness depends on the handling method. In Japan, "*Itadakimasu*" is a greeting said before a meal, and it means to receive the life of the food you are eating. The Japanese expects this feeling when handling all ingredients, including fish.



**TrueWorld
FOODS**

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

True World Foods NY, LLC
20-01 Papaya Place
Gresham, NJ 07030
TEL: 908-351-9890 (Ext.145)
www.twworldfoods.com



Tsukiji Express
www.tsukijiexpress.com
Ten-Go Misure
www.ten-go.com

WINTER RESTAURANT GUIDE

With the New Year holidays approaching, we recommend restaurants for the perfect dining experience to make your New Year party successful and enjoyable.

FEATURED RESTAURANT

(Japanese)

Hakubai Japanese Restaurant at The Kitzuo New York / Noodle Café Zen / enju / Inakoya / Komegashi /
Komegashi too / Ramen Mikiya / Ramen Setagaya / Wasan / YAMAKAGE TOKYO
(Others)

Saigon Grill / Han Bar / Pongari

LISTINGS

Japanese Restaurant / Asian Restaurant



CELEBRATE THE NEW YEAR WITH TRADITIONAL JAPANESE NEW YEAR'S CUISINE — HAKUBAI JAPANESE RESTAURANT AT THE KITANO NEW YORK



▲Hakubai's osechi ryōri not only offers authentic New Year's flavors but also allows you to enjoy the celebratory mood in a traditional setting.

▲Also on New Year's Day, complimentary *omaki* (fatty sashimi) will be offered in the lobby of The Kitano New York to anyone coming by the hotel.

You might think it's impossible to enjoy a traditional *osechi ryōri* (Japanese New Year) experience in New York, but that is a misconception. At **Hakubai Japanese Restaurant** in The Kitano New York Hotel in Midtown, you'll be able to appreciate true *osechi ryōri* cuisine in an authentic atmosphere. Having offered refined Japanese cuisine as well as *kaiseki* courses, Hakubai will serve *osechi ryōri* (traditional Japanese New Year's cuisine) on January 1 and 2.

The *osechi ryōri* course for 2012 is created by Executive Chef Yukikazu Sato, who has been at the helm of the restaurant for 16 years. The course starts with 12 traditional New Year's hors d'oeuvres, including yellowtail *teriyaki*, rolled holly with oil, mashed sweet potato with chestnuts, simmered tender *chikara*, and simmered duck breast with miso. Then, the meal moves on to a simmered dashi, a rice dish, and soup, followed by a special New Year's Day dessert. Store-bought *osechi ryōri* is nothing compared to this freshly made feast!

On New Year's Day there will be three seatings for the lunch *osechi ryōri* course (\$95, additional \$30 for sashimi): 8:30-11 am, 11:30 am-1 pm, and 1:30-3 pm. On January 2, there will be only two seatings: 11:30 am-1 pm and 1:30-3 pm. The dinner *osechi ryōri* course (\$125) will have two seatings (6-7:30 pm, 8-9:30 pm) on both days. Reservations are required.

Hakubai Japanese Restaurant at The Kitano New York
66 Park Ave. (at 36th St.)
New York, NY 10016
TEL: 212-609-7111
www.kitano.com
Mon-Fri: 11:00 am-2:00 am
6-10 pm Sat & Sun 6-10 pm

NEWLY REVAMPED RAMEN FROM LONG STANDING JAPANESE RESTAURANT — NOODLE CAFE ZEN



▲Zen Ramen is topped with soft-boiled, *chikara* *sewage*, egg and pork. The soup, boiled for hours to perfection, is full of collagen from the chicken, making it tasty and healthy.

▲Packed with a young stone, Noodle Cafe Zen is filled with an energy that oozes out the walls.

During the cold winter, a steaming bowl of *ramen* noodles is sure to warm your soul. Noodle Cafe Zen on St. Marks Place has been serving various types of *ramen* noodles for over two decades, and recently gave its *ramen* menu a complete makeover.

The owner developed a lighter and healthier soup made with chicken stock and specially crafted noodles. A whole chicken, simmered for hours, makes the soup rich and full-bodied. Straight, medium thick noodles are fine grained and moist, making them the perfect vehicle for delivering the flavorful soup to your mouth. The signature *Zen Ramen* is reasonably priced at \$6.95, and there are some other *ramen* noodles on the menu, such as *Miso*, *Shio*, and *Spicy Tonkotsu*, which have different toppings, and flavors. Its *ramen* restaurant, Sushi Lounge, also serves all the *ramen* dishes in the same kitchen.

The restaurant has an extensive array of Japanese *onsen* on the menu, including *udon* and *small* *tridrops* style dishes, that are also easy on your wallet. Plus, they offer half price *sashimi* with a maximum order of \$16 all day to give their customers the opportunity to enjoy a variety of Japanese comfort foods.

Noodle Cafe Zen
31 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-510-0855
Tue-Sat 12 pm-1:30 am
Sun & Mon: 12 pm-11:30 pm
www.zencafe.org/en

Sushi Lounge
(also restaurant)
132 St. Marks Pl. (at Avenue A)
New York, NY 10009
TEL: 212-695-1105

50% Off
draft beer and
sake/aki all day
from Dec 28 until 12/31/2011

A DIFFERENT OPTION EVERY DAY. **DONBURI** OF THE DAY TEMPTS YOU TO COME BACK
ENNUJU



Sutajiki don: Simmered beef, tofu and vegetables in sutajiki sauce over rice.



Che-ah don: topped to the brim with slices of house-made, simmered pork.



Kakuragi don: tender beef, big chunks of vegetables and shrimp tempura.



Che-to don: Pork, vegetables and seafood in a lightly reduced sauce over rice.

ennuju

26 E. 17th St., (bet. Broadway & 5th Ave.), New York, NY 10003 / TEL: 646-266-7700
www.ennuju.com / Mon-Fri: 11:30 am-10 pm, Sat & Sun: 12 pm-6 pm

GOURMET FOODS ON A HEARTH
APPRECIATING THE ESSENCE OF INGREDIENTS
INAKAYA



Inakayaki is a traditional Japanese shabu-gu cooking style. Meat, seafood, vegetables, and many ingredients can be cooked in an open hearth. Inakaya is the only place in NY where you can enjoy both whole waku-dai (gobon eye scallop) and waka-no-gyo (U.S. Kobe beef) at Inakayaki. A variety of soups and rolls are also served.

Inakaya

221 W. 40th St., (bet. 7th & 8th Ave.)
New York, NY 10018 / TEL: 212-264-2186 /
www.inakaya.com / Lunch: Mon-Fri: 11:30 am-2:30 pm; Dinner: Mon-Thu: 5 pm-11 pm



All Inakaya, each ingredient is made to order right in front of your eyes to capture the natural taste.

TRADITIONAL OR CONTEMPORARY: JAPANESE AS YOU LIKE IT

KOMEGUSHI JAPANESE RESTAURANT / UNDAIASHI, JAPANESE CUISINE

Spend more than \$50 and get
10% Off
with valid "Chopsticks" coupon on \$1



Komegushi has been a Jersey City neighborhood staple for over 30 years, offering traditional, authentic Japanese dishes in a relaxed dining setting. Recommendation this writer is Hot Spicy Miso Ramen with tender chicken miso broth.

Komegushi: 103 Montgomery St., Jersey City, NJ 07302 / TEL: 201-432-4567 / Mon-Fri: 11:30 am, 10:15-10 pm; Sat & Sun: 5:15-10 pm
Komegushi too: 30 Tower Square Pl., Jersey City, NJ 07310 / TEL: 201-432-4568 / Mon-Thurs: 12-2:30 pm, 5-10:30 pm, Fri: 10-2:30 pm, 5-11 pm; Sat: 12:30-2 pm, 5-11 pm; Sun: 1-10 pm / www.komegushi.com



Komegushi has a Sushi Bar. Jour includes 6-7 piece nigiri and a roll that reflects the chef's inspiration of the day.

MISO AND RAMEN, ULTIMATE COMBINATION
OF COMFORT FOOD AND HEALTHY INGREDIENTS
RAMEN MISQOYA



Misqoya offers Komaguri (Powder Boiled Ramen), an innovative creation in both flavor and visual presentation. Preparing powder snow with grated Parmigiano cheese, it gives delightful layers of umami flavor of miso, cheese, and butter. Topped with extra flavored minced meat and chunks of vegetables, the flavor will get you hooked.

Ramen Misqoya

159 2nd Ave., (bet. 7th St. & St. Mark Pl.)
New York, NY 10003 / TEL: 212-677-4525 / Mon-Fri: 10:45 am-4:45 pm, 5-11:45 pm; Sat: 12-11:45 pm; Sun: 12-10:45 pm



Ramen Misqoya (Charo): Noodle in full-bodied "tonkotsu" broth topped with miso marinated grilled pork made fresh daily.

**RAMEN MADE FROM THE BEST INGREDIENTS
FROM JAPAN WITH NO MSG
RAMEN SETAGAYA**



Setagaya's signature: Cyclone Ramen features an exquisite seafood flavor from Hokkaido fish broth. The premium ramen is topped with 600g pork, bean sprouts, cabbage and chopped green.

Ramen Setagaya: 34 N. 5th Ave. #1, (bet. 2nd & 3rd Ave.), New York, NY 10002
TEL: 212-237-7353 / www.ramen-setagaya.com
Sun-Thurs: 12-11:30 pm, Fri & Sat: 12 pm-12:30 am



Spicy Miso Ramen's spicy and creamy soybean paste flavor will pump up your energy.



This simple miso-style Setagaya's all-time favorite Miso Ramen is a healthy option in winter.

**TRADITIONAL JAPANESE FROM
FRESH PERSPECTIVES
WASAN**



WASAN prepares locally harvested ingredients using Japanese cooking methods to create dishes that will blow your mind. Their interpretation of unagi (eel) teriyaki and Unagi Kanihon. Layers of grilled unagi and winter vegetables are towering like the Kinsai (Sake) building, allowing you to enjoy the combination of seasonal flavors.

WASAN
180 E. 4th St., (bet. 1st & 2nd Ave.)
New York, NY 10003
TEL: 212-777-1375 / www.wasan.com
Tue-Sat: 5 pm-11 pm



Amazingly double-text. Horonadi Jaws (yellowtail jaws) produces a nice contrast of crispy and moist texture in your mouth.

**NEW SUSHI HOUSE OFFERS
SEAFOOD LOVERS' HEAVEN
YAMAKAGE TOKYO.**

**10% Off
with coupon**

*valid through Jan. 21



YAMAKAGE TOKYO, is a new sushi restaurant at Midtown. 25 years veteran sushi chef/owner is offering Mission Sea Chef's 1st seafood kiosk for only \$12.75 for lunch. Featuring as many as 15 kinds of fresh seafood, their original chawan sushi allows sushi lovers to enjoy diverse flavors in one dish for an affordable deal.

YAMAKAGE TOKYO: 1025 E. 2nd Ave., (bet. 54th & 55th Sts.), New York, NY 10020 | TEL: 646-670-0809 | Lunch: Mon-Fri 11:45 am-2:45 pm, Dinner: Mon-Thurs 5 pm-10:30 pm, Fri & Sat: 5 pm-11 pm

**Do you want to taste the real Japan?
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15 Year Anniversary Thank You Specials**

- ① **Early Bird:**
Every week Monday through Thursday 5:30 to 6:30PM
\$1 Sapporo draft beer or small house sake.
- ② **15% off everything on the menu**
every day at dinner time. Includes food and drinks
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This sushi shop is a hidden gem of the Upper West Side. Come enjoy fresh sushi and sake in a delightfully cozy atmosphere.



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*Valid 1/31/2012

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57 W. 26th St. (Corner of Columbus Ave.)

TEL: 212-473-1220

Mon-Sat Lunch 12pm-3pm Dinner: 3pm-10:30pm

(Fri. and Sat. open until 11pm) Sun & Holiday 2:30pm-10:30pm

How about enjoying our famous sushi and a delicious hot drink?

Introducing the New Winter Menu



Grilled Fatty Tuna, Grilled Sardine with Cod Roe,
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LADIES DINNER SET (\$18)
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137 Park Ave. (bet. 4th & 4th St.) 212 447 3444

Mon-Fri 11:30am-2:30pm (Lunch), 5:30pm-10pm (Dinner)

WWW.HATSUHAN.COM



ESCAPE THE ORDINARY

This holiday season, indulge yourself in the finest modern Japanese cuisine in the lush and luxurious surroundings of MEGU!

● 8 Course New Year's Eve Prix Fixe Menu 2012

Sec. 3 set only

First Seating (5:30pm-8:00pm) \$145

Countdown Seating (9pm-12am) \$195



Wild King Salmon Tartare with Oyster Caviar / MEGU Robo Beef
Carpaccio / Foie Gras & Duxelles Pudding / Seasonal Sashimi &
Kani served in ice igloo / Hissatsu Appetizers

Robo Beef Sashimi "Kaguro" Steak
Beef in Chutney Tuna Steak with Black Pepper or
Silver Cod with Yuzu Miso

Yuzu Gelebe / MEGU Omakase Miso Soba &
Akazaka Miso Soup / MEGU New Year's Eve Dessert Platter



MEGU

1000 147 Street Village Plaza (The Plaza Hotel, 147 St. NY, NY 10017)

1000 147 Street Village Plaza (The Plaza Hotel, 147 St. NY, NY 10017)

Reservations: 212 364 2177 / www.megunyc.com

megu.com

New Dining General Manager and Chef for MEGU Restaurant
under the name of MEGU (New York City) (New York City) (New York City)
New York City (New York City) (New York City) (New York City)
New York City (New York City) (New York City) (New York City)

TASTING IS BELIEVING. LONG STANDING AUTHENTIC VIETNAMESE ON THE UPPER WEST SIDE — SAIGON GRILL



4 The authentic toasty pork cubes (Bo Lao Luc) are served on a high flame on the stove in an appetizing sauce of juicy meat on the inside with a well-done exterior. The accompanying variety fish sauce is highly recommended for dipping.

► Their huge dining room including two large private rooms and a bar/clubroom can accommodate 300 people. Perfect for more than 30 people can be arranged.



Saigon Grill has something for everyone, a great place to enjoy your meal, an atmosphere to socialize and meet with your friends and, above all, a place where you can return to time and time again for a delicious and satisfying meal.

Renowned and featured by many media outlets, the restaurant has stayed the Upper West Side neighborhood's beloved eatery for over 10 years. Though it recently changed management, long-time customers can still enjoy their favorite dishes and newcomers can learn all about the various Vietnamese food selections.

Some of the menu items that have kept customers coming back include the tender pork cubes (Bo Lao Luc), pork chops (Xuong Nuong), noodle dishes, homemade piglet stew, homemade lemon sauce, Thai and ginger iced tea, and Vietnamese hot and cold coffee. Another menu favorite is Ban Xao stir-fried soft rice noodles with vegetables and choice of shrimp, chicken or beef. The peanut ingredients are optional and can be removed, if necessary.

Furthermore, the restaurant strives to accommodate all different dietary restrictions and food preferences so that there is even a "create your own dish" option for customers to mix their choice of meat, vegetables and sauce.

Once you visit Saigon Grill and try any of their signature dishes, you will understand why its many loyal customers think of eating somewhere else.

Saigon Grill
609 Amsterdam Ave.
(at 95th St.)
New York, NY 10024
TEL: 212-693-6023
Mon-Sun: 11 am-Midnight

GET WARM WITH COMFORT DISHES FROM BELOVED KOREAN RESTAURANT HAN BAT

HAN BAT



Recommended this winter is seafood hot pot soup, (Jjigae Dae Jjigae) featuring plenty of fish, shrimp, clam and squid, and highlighting the soup's full flavor blend of house-made spices. It warms your body as well as your heart. Han Bat has just opened its second location on 45th Street Ave. in Palisades Park, New Jersey in October.



Served in a sizzling hot stone pot, Bibimbab is a healthy and tasty option with an abundance of vegetables.

HAN BAT
83 W. 39th St. (bet. 8th & 9th Aves.)
New York, NY 10018
TEL: 212-628-6665
Open 7 days 12 hours

LONG LOVED THAI RESTAURANT OFFERS AUTHENTIC CUISINE PONGRI

PONGRI



Opened 40 years ago and now with 5 branches, Pongri's dishes live to entertain diners. Their success: This popular favorite Pad Kiew (also known as "Shrimp Noodle") consists of stir-fried rice noodles with herbs and chili paste, giving off a lovely aroma of basil. This spicy dish pairs perfectly with sweet Thai iced tea or iced Thai beer.



Pongri
244 W. 49th St. (bet. Broadway & 8th Ave.)
New York, NY 10019
TEL: 212-632-3392 / www.pongri.net
Mon-Sun: 11:30 am-11:30 pm

Yum Gao-Chiang, a salad of grilled Chinese sausage and vegetables with lime dressing is refreshing on the palate.



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Japanese BBQ

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More variety!

More savings!

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Mon-Fri 3-6PM • Mon-Thu 3:30PM-Closing • Sat & Sun 12-3PM

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Marinated bone-in pork short ribs.
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NEW!



Spicy Pork

More addition to our pork & Entree.
Enjoy the spicy, spicy flavor!

NEW!



New York Strip Steak

Jelly & salt in Teriyaki.
Try with White rice & sauce

NEW!



Gyu-Ten Beef Tongue

Tender beef tongue. Try with
teriyaki sauce & onion juice!



Kiri Draft

Freshly brewed beer in Mon -



Hot Sake

Try traditional Japanese
alcohol drunk from here



Pork Belly

A new addition to our menu



Toro Beef

Tender beef with spicy Teriyaki



Horumon Intestine

Tastefully delicious beef organ



Bistro Hanging Tender

Beef with herbs in Mon -



Ahi Puka

\$9 • \$9



Cabbage Salad

\$4 • \$5



Sukiyaki Bibimbop

\$5 • \$6



Garlic Noodle

\$5 • \$6

More selections available!

Check out our complete menus
at WWW.GYU-KAKU.COM

X'MAS DAY (12/25) ALL DAY HAPPY HOUR / NEW YEAR'S EVE (12/31) FIRST GLASS OF CHAMPAGNE 12 /
NEW YEAR'S DAY (1/1) Lunch Time: \$27.50 All You Can Eat / Dinner Time: All Day Happy Hour



Gyu-Kaku
Japanese BBQ

WWW.GYU-KAKU.COM

Be friends with us on

Upper East	Isabana	\$25
809 E 1st Ave. Ste. 207 212-629-8888	237 E 59th St. 212-686-0100	11/1
Upper East	Iwasaki Sushi	\$26
7102 3rd Ave. 212-306-8878	Ste. 1050 E. 47th St. 212-306-8878	11/1
Upper East	Ka Sushi (2nd Ave.)	\$27
6125 2nd Ave. 212-426-6878	Ste. 1060 E. 212-426-6878	11/1
Upper East	Ka Sushi (York Ave.)	\$27
8610 York Ave. 212-633-6338	Ste. 450 E. York Ave. 212-633-6338	11/1
Upper East	Kaite Sushi*	\$28
205 E. 73rd St. Ste. 101 2nd Fl. 212-425-4618	Ste. 101 2nd Fl. 212-425-4618	11/1
Upper East	Kyoto Sushi	\$28
6140 Lexington Ave. Ste. 104 212-261-6224	Ste. 104 E. 42nd St. 212-261-6224	11/1
Upper East	Matsu	\$29
471 E. 70th St. 212-764-5524	Ste. 101 E. 70th St. 212-764-5524	11/1
Upper East	Monaco Restaurant*	\$19
	Don't miss gourmet MONACO, a new concept in traditional Japanese cuisine. Authentic and elegant, superb service and atmosphere. Reservations only. 100 Lexington Ave. Ste. 104, 10th Floor. Tel. 212-687-1100. Open 7 days a week. Openings for 30-60 min. Mon-Fri. at 11:00 AM & 2:00 PM. Open Sat. & Sun. 11:00 AM - 11:00 PM.	11/1
Upper East	Oshi Sushi	\$25
8635 3rd Ave. Ste. 104 212-426-2009	Ste. 104 E. 43rd St. 212-426-2009	11/1
Upper East	Puka	\$26
111 E. 58th St. 212-687-6221	Ste. 101 E. 58th St. 212-687-6221	11/1
Upper East	Sashimura	\$26
405 E. 75th St. 212-469-5555	Ste. 101 E. 75th St. 212-469-5555	11/1
Upper East	Sasho-Shusho 79*	\$26
504 E. 75th St. 212-469-5555	Ste. 101 E. 75th St. 212-469-5555	11/1
Upper East	Sushi House	\$26
750 E. 113th St. 212-327-6221	Ste. 101 E. 113th St. 212-327-6221	11/1
Upper East	Sushi of Stars	\$26
922 E. 75th St. 212-461-5555	Ste. 101 E. 75th St. 212-461-5555	11/1
Upper East	Sushi Saki*	\$27
111 E. 67th St. 212-679-6221	Ste. 101 E. 67th St. 212-679-6221	11/1
Upper East	Sushi Saki	\$28
101 E. 64th St. 212-263-3333	Ste. 101 E. 64th St. 212-263-3333	11/1
Upper East	Sushi 72	\$28
6103 Lexington Ave. 212-426-1122	Ste. 101 E. 42nd St. 212-426-1122	11/1
Upper East	Tamaya	\$28
861 York Ave. 212-466-2222	Ste. 101 E. 42nd St. 212-466-2222	11/1
Upper East	Tsuyuki Bay*	\$29
8640 York Ave. 212-466-7555	Ste. 101 E. 42nd St. 212-466-7555	11/1
Upper East	Tsukuruji 88*	\$29
301 E. 68th St. 212-466-7555	Ste. 101 E. 68th St. 212-466-7555	11/1
Upper East	Toko Saki	\$29
8610 York Ave. 212-466-7555	Ste. 101 E. 42nd St. 212-466-7555	11/1

[illegible]

Michigan Wins	Isuzu	REDA	
102 W 400-55 (Sat) 1st-4th & 7th Ave 213-289-0800		102 W 400-55 (Sat) 1st-4th & 7th Ave 213-289-0800	213-289-0800
Michigan Wins	KAF-SHUMANS		
404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145		404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145	213-683-1145
Michigan Wins	Karlsons-45		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Kas		
404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145		404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145	213-683-1145
Michigan Wins	Kaylita		
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Michigan Wins	Meacham-Isr		
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Michigan Wins	Meacham-Tes		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Monter Sachs		
200 W 400-55 (Sat) 1st-4th Ave 213-683-1145		200 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Nelsons		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	NORRIS		
404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145		404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145	213-683-1145
Michigan Wins	Ochs		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Ogata Sachs		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Ree & Yee		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Saks Star Hags		
404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145		404-977 1000 2d (Sat) 1st-5th Ave 213-683-1145	213-683-1145
Michigan Wins	Sappers		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Shimura		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Sole Nippon		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Sugawara		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Suzuki Stone Stone		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Suzuki of Sun 46		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	Suzuki Zoo		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	SuzukiStar		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145
Michigan Wins	SuzukiStar		
300 W 400-55 (Sat) 1st-4th Ave 213-683-1145		300 W 400-55 (Sat) 1st-4th Ave 213-683-1145	213-683-1145

Midtown West	TAGATA*	\$11K
380 W. 14th St. (at 5th & 6th St.) 753-2847/68		
Midtown West	Teachova Homes*	\$12.1K
602 W. 9th St. (at 7th & 8th St.) (313) 424-4878		
Midtown West	Terra Homes	\$26.1K
807 W. 10th St. (at 9th & 10th St.) (313) 461-6367		
Midtown West	Trinity DDT's	\$46.1K
210 W. 10th St. (at Broadway & 11th St.) 753-246-6365		
Midtown West	Yeshuways	\$7.1K
210 W. 10th St. (at 9th & 10th St.) 753-755-6940		
Midtown West	Yonung Sasaki*	
		
<p>Yonung Sasaki offers a variety of dishes, such as sushi, sashimi, yakiniku, and Korean barbecue, made to spec and every dish is made to order. Yonung Sasaki is a new addition to the Midtown West area. The restaurant is located in the heart of the Midtown West area, just off of 10th Street. The restaurant is a great place to go for a meal, or for a special occasion. The restaurant is a great place to go for a meal, or for a special occasion.</p>		
38 Southview Lane (at Columbia Ave.) 753-469-9700	www.yonung-sasaki.com	\$12.1K
<h3>Midtown East</h3>		
Midtown East	Abnaye Kitchens*	\$16.1K
721 E. 9th St. (at 3rd St.) (at 5th St.) 753-487-5454		
Midtown East	Agapehomes	\$29.1K
743 1/2 E. 9th St. (at 3rd St.) (at 5th St.) 753-277-1638		
Midtown East	Arcus*	\$35.1K
26 1/2 W. 10th St. (at Midtown & 10th Ave.) 753-471-0307		
Midtown East	BOUNDED-W*	\$26.1K
721 E. 9th St. (at 3rd St.) (at 5th St.) 753-584-7395		
Midtown East	ESQ Teriyaki House*	\$39.1K
29 E. 10th St. (at 3rd St.) (at 5th St.) 753-694-6945		
Midtown East	Opp-Side*	\$46.1K
85 3/4 W. 10th St. (at 10th St.) 753-572-6148		
Midtown East	Rebels	\$46.1K
The Express House (10th Ave. at 10th St.) 753-495-7171		
Midtown East	Home	\$36.1K
361 E. 10th St. (at 10th St.) 753-424-8825		
Midtown East	Rebels*	
		
<p>Rebels is a new addition to the Midtown East area. The restaurant is a great place to go for a meal, or for a special occasion. The restaurant is a great place to go for a meal, or for a special occasion.</p>		
361 E. 10th St. (at 10th St.) 753-424-8825		

Chelsea

Blue Ginger

109 11th Ave. (bet. 10th & 11th St.)
212-462-4451

Oishi Sashimi*

300 W. 13th St. (bet. 13th & 14th Ave.)
212-243-6919

Onjo*

A self-serve restaurant
specially located near green
square coffee shops. Includes
an all-you-can-eat buffet by the
Japanese menu. There are
also Japanese food and drink items.
Sashimi, sushi, & sashimi. 100%
212-243-7258

IRON Sushi

400 10th Ave. (bet. 10th & 11th St.)
212-462-6552

Isokage Tey

307 10th Ave. (bet. 10th & 11th St.)
212-462-2757

Matsuri

300 W. 10th St. (bet. 10th & 11th St.)
212-462-4451

Mosque Chelsea

300 W. 10th St. (bet. 10th & 11th St.)
212-462-4451

Monkey Sushi*

100 W. 10th St. (bet. 10th & 11th Ave.)
212-462-4451

MOMOTO

400 10th Ave. (bet. 10th & 11th St.)
212-462-4451

Naka Naka

400 W. 10th St. (bet. 10th & 11th Ave.)
212-462-4451

Onjo Towers

300 W. 10th St. (bet. 10th & 11th St.)
212-462-4451

Onjo

Onjo is a new type of
self-serve restaurant. It's
like a buffet, but you can
choose from a variety of
sushi, sashimi, and other
Japanese food. It's a great
place to go for a quick
meal or a snack. 100%
212-462-4451

Grocery

10th Ave.

100 W. 10th St. (bet. 10th & 11th Ave.)
212-462-4451

11th Ave.

110 W. 11th St. (bet. 11th & 12th St.)
212-462-4451

12th Ave.

120 W. 12th St. (bet. 12th & 13th St.)
212-462-4451

13th Ave.

130 W. 13th St. (bet. 13th & 14th St.)
212-462-4451

14th Ave.

140 W. 14th St. (bet. 14th & 15th St.)
212-462-4451

Manhattan

200 Park Ave. S. (bet. 10th & 11th St.)
212-462-4451

200 Park Ave. S. (bet. 10th & 11th St.)
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West Village Tanso Sasho
112 Thompson St. 2nd Fl. 2nd & 3rd Ave. 212-271-5089

West Village Uchiwaka
100 W. 11th St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

West Village YAMA on Cornelia St.
84-86 Cornelia St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

East Village

East Village Ancho
107 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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110 W. 11th St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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East Village Densu
107 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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107 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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East Village Kandi Den
251 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

East Village KAGADELA
251 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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251 E. 1st St. 2nd Fl. 2nd & 3rd Ave. 212-253-6888

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54 York St. Tarrytown NY 10591 914-333-4300	\$175
Washstate	Spice Restaurant*
320 Main Millbrook Rd. Ardsley NY 10503 914-942-0300	\$100
Washstate	Tatsu*
68 Hudson Ave. Tarrytown NY 10591 914-333-4300	\$100
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2500 Green Ave. Tarrytown NY 10591 914-333-4300	\$125

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Update	Kiko House
1111 E. 1st St. Upper East Side New York NY 212-693-0000	\$125
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317 Route 100. Cortlandt Sp. NY 10503 914-333-4300	\$100

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1100 Route 100. Princeton NJ 08540 609-292-1100	\$125
New Jersey	Akita Sake Lounge
1100 Route 100. Princeton NJ 08540 609-292-1100	\$115
New Jersey	Aoyama
100 Washington Ave. NJ. Bergen Co. NJ 201-633-2000	\$115
New Jersey	Azumi Japanese*
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East Village	Cafe Zaiya East Village	Bar
81 Goggin St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
East Village	Chikokiyasu	Japanese
203 E. 10th St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	PANAY	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
New Jersey	Gauche Bakery	Bakery
400 Kinnear St. (bet. 1st St. & 2nd Ave.)	201-475-4340	
New Jersey	Mikawaka Kitchen	Japanese
981 1st Ave. (bet. 40th & 41st St.)	212-475-4340	
New Jersey	Panay	Bar
203 E. 10th St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

KARAOKE

Upper East	888's	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown West	Japan 30°	Bar
203 E. 10th St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	King Apple Karaoke	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	Apple Restaurant	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	Karaoke Cave	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	Planet Rock	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Midtown East	Second Second	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

Lower East	Greasy Karaoke	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Hot Karaoke	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Karaoke East 20°	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	MX	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Radio Star Karaoke	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Tot Musica Studio	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	



Lower East	Chorus Karaoke One	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Japan 30°	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Apple Restaurant	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Karaoke Cave	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Planet Rock	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Second Second	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

Lower East	Sing Sing Life AP	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

Lower East	U2 Karaoke Lounge	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Asia Room	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Karaoke Bar	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Hot Karaoke Lounge	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	100 Fun	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Karaoke Street	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	



Lower East	Sing Sing Life AP	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

Lower East	Sing Sing Life AP	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	
Lower East	Sing Sing Life Munka	Bar
142 W 41st St. (bet. 1st St. & 2nd Ave.)	212-475-4340	

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- Catering
- Private dining
- Local favorite
- Vegetarian friendly
- Bus and subway

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 • Checklists may be useful to pick up

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Upper West **Irry's Cafe*** \$\$\$
 59th Street, bet. Columbus & 5th Ave (212) 687-2003

Upper East **Olivia's** \$\$\$
 100 Broadway, bet. 17th & 18th St (212) 685-8171

Upper West **Olivia's** \$\$\$
 200 Broadway, bet. 17th & 18th St (212) 685-8171

Upper West **Shen Lee West** \$\$\$
 42 St. West, bet. 6th & 7th Ave (212) 685-4395

Upper East **Cafe Evergreen** \$\$\$
 130 St. Ave, bet. 17th & 18th St (212) 685-2255

Upper East **Choi He's** \$\$\$
 110 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Chen's East** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Li's Noodle & Grill** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Our Place** \$\$\$
 140 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Philips** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Pag House** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Shanghai Pavilion** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Upper East **Szechuan Garden** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Chen Grill** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Jen's Shanghai*** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Olivia's** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Fatty Fries Times Sq.** \$\$\$
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Midtown West **Tong's Palace** \$\$\$
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Midtown West **Wu Ding Ye** \$\$\$
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Midtown West **Chia Chia** \$\$\$
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Midtown West **Dynasty Dining** \$\$\$
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Midtown West **Evergreen** \$\$\$
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Midtown West **Lynette House** \$\$\$
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Midtown West **Max Noodle Shop** \$\$\$
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Midtown West **NR K's*** \$\$\$
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Midtown West **Peking Duck House*** \$\$\$
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Midtown West **Shanghai Square** \$\$\$
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 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Shanghai Square** \$\$\$
 100 St. Ave, bet. 17th & 18th St (212) 685-4395

Midtown West **Shanghai Square** \$\$\$
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KOREAN		
10th House <i>What's Hot?</i>	Best	
2007-08 (Week 3) (see 10th House)	2007-08 (Week 3)	2007-08 (Week 3)
11th House <i>What's Hot?</i>	Chosen Chosen	
2008-09 (Week 1) (see 11th House)	2008-09 (Week 1)	2008-09 (Week 1)
12th House <i>What's Hot?</i>	Korea Palace	
2009-10 (Week 1) (see 12th House)	2009-10 (Week 1)	2009-10 (Week 1)
13th House <i>What's Hot?</i>	100 Days of My Secret	
2010-11 (Week 1) (see 13th House)	2010-11 (Week 1)	2010-11 (Week 1)
14th House <i>What's Hot?</i>	100 Days of My Secret	
2011-12 (Week 1) (see 14th House)	2011-12 (Week 1)	2011-12 (Week 1)
15th House <i>What's Hot?</i>	100 Days of My Secret	
2012-13 (Week 1) (see 15th House)	2012-13 (Week 1)	2012-13 (Week 1)
16th House <i>What's Hot?</i>	100 Days of My Secret	
2013-14 (Week 1) (see 16th House)	2013-14 (Week 1)	2013-14 (Week 1)
17th House <i>What's Hot?</i>	100 Days of My Secret	
2014-15 (Week 1) (see 17th House)	2014-15 (Week 1)	2014-15 (Week 1)
18th House <i>What's Hot?</i>	100 Days of My Secret	
2015-16 (Week 1) (see 18th House)	2015-16 (Week 1)	2015-16 (Week 1)
19th House <i>What's Hot?</i>	100 Days of My Secret	
2016-17 (Week 1) (see 19th House)	2016-17 (Week 1)	2016-17 (Week 1)
20th House <i>What's Hot?</i>	100 Days of My Secret	
2017-18 (Week 1) (see 20th House)	2017-18 (Week 1)	2017-18 (Week 1)
21st House <i>What's Hot?</i>	100 Days of My Secret	
2018-19 (Week 1) (see 21st House)	2018-19 (Week 1)	2018-19 (Week 1)
22nd House <i>What's Hot?</i>	100 Days of My Secret	
2019-20 (Week 1) (see 22nd House)	2019-20 (Week 1)	2019-20 (Week 1)
23rd House <i>What's Hot?</i>	100 Days of My Secret	
2020-21 (Week 1) (see 23rd House)	2020-21 (Week 1)	2020-21 (Week 1)
24th House <i>What's Hot?</i>	100 Days of My Secret	
2021-22 (Week 1) (see 24th House)	2021-22 (Week 1)	2021-22 (Week 1)
25th House <i>What's Hot?</i>	100 Days of My Secret	
2022-23 (Week 1) (see 25th House)	2022-23 (Week 1)	2022-23 (Week 1)
26th House <i>What's Hot?</i>	100 Days of My Secret	
2023-24 (Week 1) (see 26th House)	2023-24 (Week 1)	2023-24 (Week 1)
27th House <i>What's Hot?</i>	100 Days of My Secret	
2024-25 (Week 1) (see 27th House)	2024-25 (Week 1)	2024-25 (Week 1)
28th House <i>What's Hot?</i>	100 Days of My Secret	
2025-26 (Week 1) (see 28th House)	2025-26 (Week 1)	2025-26 (Week 1)
29th House <i>What's Hot?</i>	100 Days of My Secret	
2026-27 (Week 1) (see 29th House)	2026-27 (Week 1)	2026-27 (Week 1)
30th House <i>What's Hot?</i>	100 Days of My Secret	
2027-28 (Week 1) (see 30th House)	2027-28 (Week 1)	2027-28 (Week 1)
31st House <i>What's Hot?</i>	100 Days of My Secret	
2028-29 (Week 1) (see 31st House)	2028-29 (Week 1)	2028-29 (Week 1)
32nd House <i>What's Hot?</i>	100 Days of My Secret	
2029-30 (Week 1) (see 32nd House)	2029-30 (Week 1)	2029-30 (Week 1)
33rd House <i>What's Hot?</i>	100 Days of My Secret	
2030-31 (Week 1) (see 33rd House)	2030-31 (Week 1)	2030-31 (Week 1)
34th House <i>What's Hot?</i>	100 Days of My Secret	
2031-32 (Week 1) (see 34th House)	2031-32 (Week 1)	2031-32 (Week 1)
35th House <i>What's Hot?</i>	100 Days of My Secret	
2032-33 (Week 1) (see 35th House)	2032-33 (Week 1)	2032-33 (Week 1)
36th House <i>What's Hot?</i>	100 Days of My Secret	
2033-34 (Week 1) (see 36th House)	2033-34 (Week 1)	2033-34 (Week 1)
37th House <i>What's Hot?</i>	100 Days of My Secret	
2034-35 (Week 1) (see 37th House)	2034-35 (Week 1)	2034-35 (Week 1)
38th House <i>What's Hot?</i>	100 Days of My Secret	
2035-36 (Week 1) (see 38th House)	2035-36 (Week 1)	2035-36 (Week 1)
39th House <i>What's Hot?</i>	100 Days of My Secret	
2036-37 (Week 1) (see 39th House)	2036-37 (Week 1)	2036-37 (Week 1)
40th House <i>What's Hot?</i>	100 Days of My Secret	
2037-38 (Week 1) (see 40th House)	2037-38 (Week 1)	2037-38 (Week 1)
41st House <i>What's Hot?</i>	100 Days of My Secret	
2038-39 (Week 1) (see 41st House)	2038-39 (Week 1)	2038-39 (Week 1)
42nd House <i>What's Hot?</i>	100 Days of My Secret	
2039-40 (Week 1) (see 42nd House)	2039-40 (Week 1)	2039-40 (Week 1)
43rd House <i>What's Hot?</i>	100 Days of My Secret	
2040-41 (Week 1) (see 43rd House)	2040-41 (Week 1)	2040-41 (Week 1)
44th House <i>What's Hot?</i>	100 Days of My Secret	
2041-42 (Week 1) (see 44th House)	2041-42 (Week 1)	2041-42 (Week 1)
45th House <i>What's Hot?</i>	100 Days of My Secret	
2042-43 (Week 1) (see 45th House)	2042-43 (Week 1)	2042-43 (Week 1)
46th House <i>What's Hot?</i>	100 Days of My Secret	
2043-44 (Week 1) (see 46th House)	2043-44 (Week 1)	2043-44 (Week 1)
47th House <i>What's Hot?</i>	100 Days of My Secret	
2044-45 (Week 1) (see 47th House)	2044-45 (Week 1)	2044-45 (Week 1)
48th House <i>What's Hot?</i>	100 Days of My Secret	
2045-46 (Week 1) (see 48th House)	2045-46 (Week 1)	2045-46 (Week 1)
49th House <i>What's Hot?</i>	100 Days of My Secret	
2046-47 (Week 1) (see 49th House)	2046-47 (Week 1)	2046-47 (Week 1)
50th House <i>What's Hot?</i>	100 Days of My Secret	
2047-48 (Week 1) (see 50th House)	2047-48 (Week 1)	2047-48 (Week 1)
51st House <i>What's Hot?</i>	100 Days of My Secret	
2048-49 (Week 1) (see 51st House)	2048-49 (Week 1)	2048-49 (Week 1)
52nd House <i>What's Hot?</i>	100 Days of My Secret	
2049-50 (Week 1) (see 52nd House)	2049-50 (Week 1)	2049-50 (Week 1)
53rd House <i>What's Hot?</i>	100 Days of My Secret	
2050-51 (Week 1) (see 53rd House)	2050-51 (Week 1)	2050-51 (Week 1)
54th House <i>What's Hot?</i>	100 Days of My Secret	
2051-52 (Week 1) (see 54th House)	2051-52 (Week 1)	2051-52 (Week 1)
55th House <i>What's Hot?</i>	100 Days of My Secret	
2052-53 (Week 1) (see 55th House)	2052-53 (Week 1)	2052-53 (Week 1)
56th House <i>What's Hot?</i>	100 Days of My Secret	
2053-54 (Week 1) (see 56th House)	2053-54 (Week 1)	2053-54 (Week 1)
57th House <i>What's Hot?</i>	100 Days of My Secret	
2054-55 (Week 1) (see 57th House)	2054-55 (Week 1)	2054-55 (Week 1)
58th House <i>What's Hot?</i>	100 Days of My Secret	
2055-56 (Week 1) (see 58th House)	2055-56 (Week 1)	2055-56 (Week 1)
59th House <i>What's Hot?</i>	100 Days of My Secret	
2056-57 (Week 1) (see 59th House)	2056-57 (Week 1)	2056-57 (Week 1)
60th House <i>What's Hot?</i>	100 Days of My Secret	
2057-58 (Week 1) (see 60th House)	2057-58 (Week 1)	2057-58 (Week 1)
61st House <i>What's Hot?</i>	100 Days of My Secret	
2058-59 (Week 1) (see 61st House)	2058-59 (Week 1)	2058-59 (Week 1)
62nd House <i>What's Hot?</i>	100 Days of My Secret	
2059-60 (Week 1) (see 62nd House)	2059-60 (Week 1)	2059-60 (Week 1)
63rd House <i>What's Hot?</i>	100 Days of My Secret	
2060-61 (Week 1) (see 63rd House)	2060-61 (Week 1)	2060-61 (Week 1)
64th House <i>What's Hot?</i>	100 Days of My Secret	
2061-62 (Week 1) (see 64th House)	2061-62 (Week 1)	2061-62 (Week 1)
65th House <i>What's Hot?</i>	100 Days of My Secret	
2062-63 (Week 1) (see 65th House)	2062-63 (Week 1)	2062-63 (Week 1)
66th House <i>What's Hot?</i>	100 Days of My Secret	
2063-64 (Week 1) (see 66th House)	2063-64 (Week 1)	2063-64 (Week 1)
67th House <i>What's Hot?</i>	100 Days of My Secret	
2064-65 (Week 1) (see 67th House)	2064-65 (Week 1)	2064-65 (Week 1)
68th House <i>What's Hot?</i>	100 Days of My Secret	
2065-66 (Week 1) (see 68th House)	2065-66 (Week 1)	2065-66 (Week 1)
69th House <i>What's Hot?</i>	100 Days of My Secret	
2066-67 (Week 1) (see 69th House)	2066-67 (Week 1)	2066-67 (Week 1)
70th House <i>What's Hot?</i>	100 Days of My Secret	
2067-68 (Week 1) (see 70th House)	2067-68 (Week 1)	2067-68 (Week 1)
71st House <i>What's Hot?</i>	100 Days of My Secret	
2068-69 (Week 1) (see 71st House)	2068-69 (Week 1)	2068-69 (Week 1)
72nd House <i>What's Hot?</i>	100 Days of My Secret	
2069-70 (Week 1) (see 72nd House)	2069-70 (Week 1)	2069-70 (Week 1)
73rd House <i>What's Hot?</i>	100 Days of My Secret	
2070-71 (Week 1) (see 73rd House)	2070-71 (Week 1)	2070-71 (Week 1)
74th House <i>What's Hot?</i>	100 Days of My Secret	
2071-72 (Week 1) (see 74th House)	2071-72 (Week 1)	2071-72 (Week 1)
75th House <i>What's Hot?</i>	100 Days of My Secret	
2072-73 (Week 1) (see 75th House)	2072-73 (Week 1)	2072-73 (Week 1)
76th House <i>What's Hot?</i>	100 Days of My Secret	
2073-74 (Week 1) (see 76th House)	2073-74 (Week 1)	2073-74 (Week 1)
77th House <i>What's Hot?</i>	100 Days of My Secret	
2074-75 (Week 1) (see 77th House)	2074-75 (Week 1)	2074-75 (Week 1)
78th House <i>What's Hot?</i>	100 Days of My Secret	
2075-76 (Week 1) (see 78th House)	2075-76 (Week 1)	2075-76 (Week 1)
79th House <i>What's Hot?</i>	100 Days of My Secret	
2076-77 (Week 1) (see 79th House)	2076-77 (Week 1)	2076-77 (Week 1)
80th House <i>What's Hot?</i>	100 Days of My Secret	
2077-78 (Week 1) (see 80th House)	2077-78 (Week 1)	2077-78 (Week 1)
81st House <i>What's Hot?</i>	100 Days of My Secret	
2078-79 (Week 1) (see 81st House)	2078-79 (Week 1)	2078-79 (Week 1)
82nd House <i>What's Hot?</i>	100 Days of My Secret	
2079-80 (Week 1) (see 82nd House)	2079-80 (Week 1)	2079-80 (Week 1)
83rd House <i>What's Hot?</i>	100 Days of My Secret	
2080-81 (Week 1) (see 83rd House)	2080-81 (Week 1)	2080-81 (Week 1)
84th House <i>What's Hot?</i>	100 Days of My Secret	
2081-82 (Week 1) (see 84th House)	2081-82 (Week 1)	2081-82 (Week 1)
85th House <i>What's Hot?</i>	100 Days of My Secret	
2082-83 (Week 1) (see 85th House)	2082-83 (Week 1)	2082-83 (Week 1)
86th House <i>What's Hot?</i>	100 Days of My Secret	
2083-84 (Week 1) (see 86th House)	2083-84 (Week 1)	2083-84 (Week 1)
87th House <i>What's Hot?</i>	100 Days of My Secret	
2084-85 (Week 1) (see 87th House)	2084-85 (Week 1)	2084-85 (Week 1)
88th House <i>What's Hot?</i>	100 Days of My Secret	
2085-86 (Week 1) (see 88th House)	2085-86 (Week 1)	2085-86 (Week 1)
89th House <i>What's Hot?</i>	100 Days of My Secret	
2086-87 (Week 1) (see 89th House)	2086-87 (Week 1)	2086-87 (Week 1)
90th House <i>What's Hot?</i>	100 Days of My Secret	
2087-88 (Week 1) (see 90th House)	2087-88 (Week 1)	2087-88 (Week 1)
91st House <i>What's Hot?</i>	100 Days of My Secret	
2088-89 (Week 1) (see 91st House)	2088-89 (Week 1)	2088-89 (Week 1)
92nd House <i>What's Hot?</i>	100 Days of My Secret	
2089-90 (Week 1) (see 92nd House)	2089-90 (Week 1)	2089-90 (Week 1)
93rd House <i>What's Hot?</i>	100 Days of My Secret	
2090-91 (Week 1) (see 93rd House)	2090-91 (Week 1)	2090-91 (Week 1)
94th House <i>What's Hot?</i>	100 Days of My Secret	
2091-92 (Week 1) (see 94th House)	2091-92 (Week 1)	2091-92 (Week 1)
95th House <i>What's Hot?</i>	100 Days of My Secret	
2092-93 (Week 1) (see 95th House)	2092-93 (Week 1)	2092-93 (Week 1)
96th House <i>What's Hot?</i>	100 Days of My Secret	
2093-94 (Week 1) (see 96th House)	2093-94 (Week 1)	2093-94 (Week 1)
97th House <i>What's Hot?</i>	100 Days of My Secret	
2094-95 (Week 1) (see 97th House)	2094-95 (Week 1)	2094-95 (Week 1)
98th House <i>What's Hot?</i>	100 Days of My Secret	
2095-96 (Week 1) (see 98th House)	2095-96 (Week 1)	2095-96 (Week 1)
99th House <i>What's Hot?</i>	100 Days of My Secret	
2096-97 (Week 1) (see 99th House)	2096-97 (Week 1)	2096-97 (Week 1)
100th House <i>What's Hot?</i>	100 Days of My Secret	
2097-98 (Week 1) (see 100th House)	2097-98 (Week 1)	2097-98 (Week 1)

Lemon Juice		Jap Sho	
1st 1st 2nd 3rd 4th 5th 6th 7th 8th 9th 10th 11th 12th 13th 14th 15th 16th 17th 18th 19th 20th 21st 22nd 23rd 24th 25th 26th 27th 28th 29th 30th 31st 32nd 33rd 34th 35th 36th 37th 38th 39th 40th 41st 42nd 43rd 44th 45th 46th 47th 48th 49th 50th 51st 52nd 53rd 54th 55th 56th 57th 58th 59th 60th 61st 62nd 63rd 64th 65th 66th 67th 68th 69th 70th 71st 72nd 73rd 74th 75th 76th 77th 78th 79th 80th 81st 82nd 83rd 84th 85th 86th 87th 88th 89th 90th 91st 92nd 93rd 94th 95th 96th 97th 98th 99th 100th 101st 102nd 103rd 104th 105th 106th 107th 108th 109th 110th 111th 112th 113th 114th 115th 116th 117th 118th 119th 120th 121st 122nd 123rd 124th 125th 126th 127th 128th 129th 130th 131st 132nd 133rd 134th 135th 136th 137th 138th 139th 140th 141st 142nd 143rd 144th 145th 146th 147th 148th 149th 150th 151st 152nd 153rd 154th 155th 156th 157th 158th 159th 160th 161st 162nd 163rd 164th 165th 166th 167th 168th 169th 170th 171st 172nd 173rd 174th 175th 176th 177th 178th 179th 180th 181st 182nd 183rd 184th 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Malay/Thai	Pain Real Thai #6	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$20 L A
Malay/Thai	Pengkin Thai*	
2400W. 40th St. 213.483.4343		\$20 L A
Malay/Thai	Q2 Thai	
200 N. Ave. (Sat) 300 S. 10th Ave. 213.200.0202		\$15 L A
Malay/Thai	Phon Service Malayan	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Malay/Thai	Talent It Thai Kitchen*	
300 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Malay/Thai	Thai Palace	
500 N. Ave. (Sat) 300 S. 10th Ave. 213.223.4000		\$10 L A
Malay/Thai	Thai Select	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$10 L A
Malay/Thai	Topex Thai	
100 N. 10th St. (Sat) 300 S. 10th Ave. 213.453.4533		\$10 L A
Malay/Thai	Yam Yam J*	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Malay/Thai	Yam Yam Bangkok*	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Malay/Thai	Yam Yam Thai*	
400 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$20 L A
Malay/Thai	Real Thai Restaurant*	
300 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Malay/Thai	Talent Thai Kitchen	
200 N. 10th St. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Chinese	Nooch	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Paul Thai	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Pengkin Chinese	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Regional Thai*	
200 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A
Chinese	Phon Service	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Royal Siam	
200 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$20 L A
Chinese	Siam Thai	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Spice	
100 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$20 L A
Chinese	Thai Chao-Ni	
200 N. Ave. (Sat) 300 S. 10th Ave. 213.453.4533		\$10 L A
Guinness	Bangkok J. Thai*	
300 N. Ave. (Sat) 300 S. 10th Ave. 213.333.3333		\$10 L A

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Keywords

Age	n	24 h. below	b	25-38	c	39-61
d	15-54	a	55-68	f	69-82	g

Gender	Age	Family
Male	18	1
Female	22	2
Male	25	3
Female	30	4
Male	35	5
Female	40	6
Male	45	7
Female	50	8
Male	55	9
Female	60	10
Male	65	11
Female	70	12
Male	75	13
Female	80	14
Male	85	15
Female	90	16
Male	95	17
Female	100	18

Computer System

Efficient Implementation of log_{10}

☐ Atom ☐ Isotope ☐ African American, Black
☐ Female ☐ Multiracial ☐ Caucasian ☐ Other

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① Based on survey results for the last year or so.

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "monos" that characterize Japan's spirit of constantly improving quality.

Vol. 18 - MONO of the month

Japanese Incense

When you visit temples in Japan, you may notice the subtle but distinctive smell of *senkash*. Literally translated as "stick incense," *senkash* is common in many Japanese Buddhist practices, whether it's praying at temples or paying homage to ancestors at home. But before this incense arrived at its stick-shaped form, it underwent many evolutions and developed a unique style.

The story of incense in Japan dates back to the sixth century, when it came from China along with many other imports such as Buddhism, the arts, sciences, and medicine. Since the materials for incense, such as aromatic trees and plants, were not native to Japan, people imported them from India, China, and other Asian countries. In this way, incense became a luxury available exclusively to the aristocracy of the period.

Before long, people developed a way of mixing multiple scents to create their own original fragrances. By mixing one aroma with another, the scents became more complex and ambiguous, a defining characteristic of Japanese incense. It became common for a certain aroma to belong to a specific family or even a certain person. Nobles enjoyed perfuming letters and infusing kimono fabric with their incense—people could know who was there without actually seeing the person. If you read poems and novels from the period (a good example being the classic novel *Genji Monogatari* [The Tale of Genji], written in the early eleventh century), you will come across such descriptions.

Technically speaking, the scents of aromatic trees can be enhanced when they are

warmed. Based on this, Japanese people created tools for using small amounts of raw material and maximizing the scents. This resonates with the sentiment that Japanese people cherish precious things with care. This refinement of the practice eventually developed into *Koh-Do* (The Way of Incense) by the time of the Muromachi era (1332–1573).

It was not until the Edo period (1603–1867) that the current style of *senkash* spread among households. Thanks to the invention of stick-shaped incense and the popularity of Buddhism, the use of *senkash* grew.

Today, incense is available in different forms, depending on the desired length of time, purpose, and strength of the scent. For a small room, common *senkash* will suffice. But for a large space, coil-shaped incense is better suited because it burns longer. In terms of the strength of the scent, cone-shaped incense gets stronger as it burns. Traditionally, people would enjoy the leftover scent of burnt incense, but these days, you can enjoy the visual burning process as well as the aromatic aftereffects.

Shoyeido Incense Co.

The 300-year-old, time-honored incense producer from Kyoto, creates the finest incense by using the highest-quality, natural ingredients and has kept refining its techniques. It offers a wide selection of traditional, hand-blended incense for any occasion and its U.S. branch provides selected scents and types of incense to customers here.

Shoyeido Incense Co.

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Hei-koh (wreathed incense) was once popular with nobles of the Heian Period (794 to the early thirteenth century).



Though Japanese incense has more than 1,200 years of history, the *senkash* form—the most common incense style today—was first introduced about 500 years ago.



These days people enjoy various styles of incense on many occasions. The cone-shaped variety offers a stronger scent than the stick and coil types.



Photo courtesy of Shoyeido Incense Co.

Lucky Dragon Jewel

Of the 12 signs of the Chinese zodiac, only the legendary dragon has been loved and cherished and symbol of nobility passed down from generation to generation. In China, since ancient times, even among dragons, the golden dragon is particularly beloved, as golden people to change their lives for the better, and has been even been regarded as "son" incarnation of a god. Delightfully crafted in 2011 from chrome alloy, this lucky zodiac decoration will bring good fortune to its owner.



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About Japan's most treasured Buddha

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Buddhism is becoming more in Japan

These days, Buddhism is becoming more in Japan. It is getting very popular in youth culture, especially with many visitors. Originally, it was not here to make much sense of the attraction but has for Buddha, the ancient founder of Buddhism. But now, the has come to be growing in meaning and its artistic appeal is drawing greater spiritual interest in many visitors.

<http://www.buddha-japan.com/en/>

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We Want Your Ideas and Opinions

Chopsticks NY is establishing a market research group on new Japanese products and projects, and is currently recruiting members to test products and take surveys. Just sign up for membership of Chopsticks NY Marketing Group, and follow the steps indicated below. Paid tasks are assigned on a project-by-project basis.

Project: Chopsticks NY Makeover

For the 5th anniversary of Chopsticks NY, we are planning to revamp the magazine, and for the first Chopsticks NY Marketing Group project, we will conduct a group discussion. Please share your opinions and views of the magazine. The group discussion will be ongoing from the end of February through the beginning of March, 2012. Contact for details.



How to sign up

Fill out the following info and email to info@chopsticksnyc.com

Name: _____

Age: a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional): _____

Ethnic background:

a. Asian/Japanese b. African American/Black c. Hispanic
 d. Multiracial e. Caucasian f. Other

Address: _____

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Participation in Chopsticks NY Makeover survey?

a. yes b. no

Entry Deadline: January 18th, 2012

"We offer quality products customers can appreciate."

Beauty Advisor of the Month: Mr. Katsuya Araki of Cosme Proud USA, Inc.

What are some special features of Cosme Proud's skin care products?

The cosmetics industry tends to focus on brand prestige rather than effectiveness. I wanted to move away from this brand dependency and instead create something that customers could physically see making a change. Our strength lies within our quality Cosme Proud's differentiation points are that our high performing, anti-aging skin care products penetrate as far as the basal layer, and that they incorporate special components like amber, gold and platinum.

Can you give examples of some products that demonstrate this?

We have the Platinum Deep Treatment and the Gold Rebalancer which exert negative ions and maintain skin balance. Another signature product is our Gold Amber Rich Lotion, which does anti-oxidizing, whit-

ening and moisturizing in the deepest layers of the skin. Amber works well on skin allergies and pimples, skin acne scars, and has an anti-aging effect.

How are American and Japanese perspectives regarding anti-aging different?

I think Americans pay less attention to skin care than Japanese. Here people go out in the sun without seeming to care about getting wrinkles. In the U.S., 70% of the market is makeup sales and the rest skin care, whereas in Japan it is the opposite. I think the New York market is unique, in that consumers demand high quality skin products without being bored by brand.

Cosme Proud USA, Inc.
455 Avenue of the Americas, Luncheon Marketplace 2nd Fl.
New York, NY 10011
TEL: 212-556-4100 / (NY Office) TEL: 201-947-0010
www.cosmeproud.com

Beauty Tip
from Mr. Araki

I strongly recommend being vigilant about removing dead skin even for men. Because it accumulates quite quickly you should exfoliate regularly. A weekly deep cleansing is essential for getting rid of the dead skin which can be the cause of wrinkles, blemishes and other signs of aging. Also, I would caution against any kind of chemical peel because applying acid to your skin is dangerous. Going to the spa is always a safe option, but with Cosme Proud products you can take the same step at your desk in the comfort of your own home. The natural peeling product, Gold Rebalancer, contains pure 24K gold to remove dead skin.



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Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.

See the website for details

www.beautymade.com/en/



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YUI Salon Supports your Beauty New Year!

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Helpful and eco-friendly tips that have been handed down from generation to generation.

Aloe Mask for Whitening

- ① Peel the skin of one aloe leaf
- ② Cut the trade jelly part into half-inch pieces
- ③ Add 14 ounces of vodka and store in a cool dark place for one week
- ④ Take out one piece of aloe and mash it
- ⑤ Add 2 spoonfuls of wheat flour and 2 spoonfuls of rice vodka into the mash and mix well
- ⑥ Apply a thin coat of the aloe mask after washing your face with 10-15 minutes, and then rinse off the mask.





"FLATTERING, TRENDY, AND EASY TO MAINTAIN"

**Salon Vijin
offers styles
with a trinity
of benefits**



AKIYOSHI MINAMIDEA Under the guidance of international art director Mark Pappas at Pappas & Bucher on New York's 4th Avenue, Minamide learned Saloon techniques and devised original haircut styles that are "flattering, individualized, and easy to maintain." After introducing the Japanese Straight Perm to the U.S. in 1983, Minamide developed his signature, Aerotherm straight Perm. Beloved for his styles that are easy to recreate, he has amassed a following of raving fans. With salons in Japan, New York, and Atlanta and plans to open a salon in Shanghai next year, he has customers all over the world.

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www.salonvijin.com (NY)

www.salonvijin.jp (Japan)

Cut: (F) \$68+, (M) \$61+, Owner (F) \$83, (M) \$74



Health Guide

Indicated prices are approximate. based on a 30 min.

- * Chapstick available at www.chopsticksnyc.com
- * Chapstick NY available to pick up

SHIATSU

Upper West	Year True Self
501 Seventh Avenue (between 42nd & 43rd St.)	212-469-4232
Midtown West	Endo Saito Shiatsu
301 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Osaka Health Spa 46
301 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Saito Da Tokyo
301 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Osaka Health Center
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101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
East Village	Koyu
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown East	Health Tonic CO
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Lower East	Howard's Beauty Salon
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown East	Endo Saito Shiatsu NJ
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802

ACUPUNCTURE

Upper East	Herold Fairy Spa
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Edison Chao
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Wilson Medical Group
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	NY Acupuncture & Herbs
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Rita Balasana Healing Center
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Midtown West	Yamaguchi Acupuncture*
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Midtown East **Acupuncture Center**

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Midtown East **Any Nature Center**

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Lower East **Dr. Hong**

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DOCTOR

Upper East	Fay M. Chouin MD
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Upper East	Luis Figueroa DDS
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Midtown West	Armed Medical Health
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101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
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Midtown East	Nazro Fajardo PhD
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Midtown East	Herold Kwan
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Midtown East	do Holistic Center*
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Midtown East	Japanese Medical Practice
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Midtown East	Kyo Nakamura DDS
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Midtown East	Mitsugu Shimizu
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Midtown East	Yamaguchi Dental
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
Chelsea	Harumi Miyamoto SW
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
New Jersey	Edgewood Family Care Center
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
New Jersey	Evergreen Pediatrics
101 W 42nd St. (bet. 6th & 7th Ave.)	212-584-2802
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New Jersey	New Jersey Clinic
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PRACTICING "MOVING MEDITATION" WITH JAPANESE ARCHERY

Kyudo, like any other Japanese martial art, is a tradition that began in the 10th century and the samurai era. During the 13th century, the extended period of peace redirected the samurai to less combative practice and turned their combat techniques into meditative practice. The kyudo practice was born out of the contemplative movement and has since been referred to as "moving meditation." It is nevertheless distinctive from other famous arts like kendo, judo, karate, and aikido in the sense that it does not require an outside partner or "enemy" to be practiced. It is fundamentally reconnecting with the essence of martial arts, the goal set in competition, but a consistent victory over oneself!

At the Shimbusho Center, New Yorkers can learn the beauty of kyudo during classes held every Monday. The group of dedicated students start their weekly practice with a 10-minute silent meditation in order to enter a stable state of mind, required for the practice. The bows and arrows are beautifully aligned against the wall opposite the hay targets, waiting to be punctured!

Each newcomer is required to take a series of 3 lessons called "First Shot," where the student will be familiarized with the equipment (bow, arrow, glove) and shooting techniques before being able to release their first arrow.

Kyudo is based on a few simple, essential fundamentals. Primarily taking a shot requires a deep sense of relaxation, putting away all stress and tension in your body and mind, elevating your spirit, and filling yourself with inner peace and courage. As easy as this may sound, Ben Russell of Tokyo KYUDOJO, who has practiced kyudo for over 15 years after learning kendo, knows how truly difficult it is to focus your mind and not be distracted by worries, attachments and ego filling our lives. "It is like golfing a mirror, but the mirror is your heart. Hopefully you become better at polishing and you start liking what you see

in the mirror." The combined depth and subtlety of kyudo practice makes it an ongoing quest to improve one's character and find inner peace. Sometimes compared to snowflakes, no two shots at the target are ever exactly alike during practice, so you can always learn something new, no matter how experienced you may believe yourself to be.

The perfect shot is not a matter of strength or skill. It is the result of an harmonious combination of dedicated practice, balanced posture, stable breathing and peaceful mind. Dignity and aesthetics are two fundamental pillars of kyudo, and contribute to the beauty and elegance of the class. Each student respectfully awaits their turn to face the six targets aligned in the dojo. Once positioned, the student proceeds with the 7 movement coordinations before taking the shot. The whole practice is done in a silent environment, conducive to a meditative state. In the spring and fall, the group retreats for outdoor "long distance practice" where the target stands 28 meters away from the shooting line.

The benefits of this kyudo practice are not only noticeable during training but in everyday life. The importance given to posture and gesture is something we almost forget in our sedentary lifestyle. The true essence of kyudo is to cultivate one's inner strength, human qualities and respect towards others. It is a unique opportunity to grasp the true intended philosophy of martial arts.

—Reported by Rish Bhardwaj-Cox

Take KYUDOJO, Inc.
www.tokyokyudojonyo.org
info@tokyokyudojonyo.org
TEL 212-674-0525

Shimbusho Center
1918 23rd St., 3rd fl. (btw 8th & 7th Aves.), 4th Fl.
New York, NY 10011



5. With grace and concentration, each student takes turns to shoot at the hay targets and aim at the target. 2&3 Ben Russell explains how to release the arrow by tensioning the wire. The center wire is a special piece to pull on the bow's string. 4. Kyudo requires equal work and strength from both arms.



School Guide

The following is a list of schools where you can learn Japanese culture:

- Copies available at www.chopsticksnyc.com
- Chopstick-NY available to pick up

LANGUAGE

Upper Midwest Your True Self

600 University Ave./Amherst Ave. | **Japanese**
212-361-9432

Midwestern Midwest NY Japanese Language

200 W. 206 St. 10th Fl. 10th Fl. | **Japanese**
646-246-2171

Midwestern West The Hiyoko Club/JPN

A Japanese Language Center focused on providing a comprehensive and practical approach to learning the Japanese language. The center provides a variety of classes for all levels of learners. The center also provides a variety of services for Japanese speakers and learners. The center is located in the heart of the city and is easily accessible by public transportation.

100 W. 206 St. 10th Fl. 10th Fl. | **Japanese**
212-361-9432

Midwestern East Asahi Language Institute

212-361-9432 | **Japanese**

Midwestern East Hills Learning

Hills Learning is a Japanese language school that provides a variety of classes for all levels of learners. The center is located in the heart of the city and is easily accessible by public transportation.

200 University Ave. 10th Fl. 10th Fl. | **Japanese**
212-361-9432

Midwestern East New Language Institute, Inc.

212-361-9432 | **Japanese**

Midwestern East Japan Society

212-361-9432 | **Japanese**

Midwestern East Language House

212-361-9432 | **Japanese**

Midwestern East PC Tech

212-361-9432 | **Japanese**

Midwestern East Rossmore New York

212-361-9432 | **Japanese**

Midwestern East ABC Language Exchange

212-361-9432 | **Japanese**

Midwestern East Teat

212-361-9432 | **Japanese**

East of Bay NYNCSA

NYNCSA is a Japanese language school that provides a variety of classes for all levels of learners. The center is located in the heart of the city and is easily accessible by public transportation.

Tokyo Language

212-361-9432 | **Japanese**

Westchester Japanese Study Hall

212-361-9432 | **Japanese**

New Jersey Japanese American Society of New Jersey

The Japanese American Society of New Jersey is a non-profit organization that provides a variety of services for Japanese Americans. The center is located in the heart of the city and is easily accessible by public transportation.

New Jersey NJ Language Learning Center

212-361-9432 | **Japanese**

TRADITIONAL

Upper Midwest Karasaka Karasaka School

212-361-9432 | **Japanese**

Upper Midwest Seikou Shoda

Seikou Shoda is a Japanese language school that provides a variety of classes for all levels of learners. The center is located in the heart of the city and is easily accessible by public transportation.

Upper Midwest Seigyo Karasaka School

212-361-9432 | **Japanese**

Upper East Unomake Chugyo Co

212-361-9432 | **Japanese**

Midwestern West Elise's NY Floral Design

212-361-9432 | **Japanese**

Midwestern West N.Y. Toga Kyushu

N.Y. Toga Kyushu is a Japanese language school that provides a variety of classes for all levels of learners. The center is located in the heart of the city and is easily accessible by public transportation.

Midwestern West NIKONWASSO USA

212-361-9432 | **Japanese**

Midwestern West The Nippon Club

212-361-9432 | **Japanese**

Midwestern East Latin Books and Gifts

212-361-9432 | **Japanese**

Downstate Redstone Tokyo Book School

Redstone Tokyo Book School is a Japanese language school that provides a variety of classes for all levels of learners. The center is located in the heart of the city and is easily accessible by public transportation.

Group & Private Lessons

Chinese Korean Japanese Thai



Hills Learning
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New York, NY 10011
Tel: 212-361-9432

www.hillslearning.com

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www.languagehouse-nyc.com

211 E. 43rd St. 10th Fl. 10th Fl.
Tel: 212-695-9435



265 Madison Ave. 5th Fl. 5th Fl. | **NYC**
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212.947.3334 | www.jkny.net

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Solo	The Karate House	
131 Thompson St. (at Penn-Mott)	Karate	
212-505-6332		
Judo	Karatate International	
600 Thompson St.	Karate	
212-695-7300		
Judo	Oliver School	
201 W 107th St.	Karate	
212-355-4000		

MARTIAL ARTS

Upper West	Aikido Up Here	
170 W 10th St. (at 10th St.)	Aikido	
646-623-6333		
Upper West	Kikashi Budo Institute	
223 W 10th St. (at 10th St.)	Judo	
212-467-0730		
Upper West	Shoreway Matsubushi Karate	
131 W 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper West	Shoreway Karate Do NY	
285 W 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper West	UWS Kosenkai Karate	
502 Columbia Ave. (at 102nd St.)	Karate	
212-695-6333		
Upper East	Aikido Shinto Dojo	
300 E. 102nd St. (at 102nd St.)	Aikido	
646-623-6333		
Upper East	REBMAA Karate Karate	
100 E. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper East	Urethane Karate USA*	
100 E. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper East	WTKO Hondo Dojo	
300 E. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper East	Q-Dogs	
300 E. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Upper West	New York Budokan	
500 W. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Midtown West	Shinjyokan New York*	
300 W. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Midtown West	Shinjyokan New York*	
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212-695-6333		
Midtown West	World Gyms Karate	
300 W. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Midtown West	Koschik Karate	
300 W. 102nd St. (at 102nd St.)	Karate	
212-695-6333		
Midtown West	OTKISHI KARATE NY*	
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212-695-6333		

Chobos	Revel Street Dojo	
214 W 205th St. (at 205th St.)	Aikido	
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Chobos	Essexway Jujitsu Jujitsu	
214 W 205th St. (at 205th St.)	Jujitsu	
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Chobos	NY Shura Ryu Karate	
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Chobos	Shin Ryu Kai Aikido	
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212-471-4747		
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214 W 205th St. (at 205th St.)	Mu	
212-471-4747		
Chobos	U.S. Budo Kai-Kan*	
214 W 205th St. (at 205th St.)	Mu	
212-471-4747		
Chobos	World Budo Karate*	
214 W 205th St. (at 205th St.)	Karate	
212-471-4747		
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212-471-4747		
Chobos	Karate Karate Dojo	
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Chobos	Aikido of Park Street	
214 W 205th St. (at 205th St.)	Aikido	
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Chobos	Japan Karate Association	
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212-471-4747		
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212-471-4747		
Chobos	NY Sen Tze Karate	
214 W 205th St. (at 205th St.)	Karate	
212-471-4747		
Chobos	Justin & Jujitsu Dojo	
214 W 205th St. (at 205th St.)	Judo	
212-471-4747		
Chobos	OTKISHI KARATE NY Branch	
214 W 205th St. (at 205th St.)	Karate	
212-471-4747		
Chobos	Redwood Karate School	
214 W 205th St. (at 205th St.)	Karate	
212-471-4747		
Chobos	Yoshitatsu Jujitsu Kai	
214 W 205th St. (at 205th St.)	Jiu-Jitsu	
212-471-4747		

* Chobos NY available to pick up

OTHER		
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212-695-6333		
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212-695-6333 (also 2nd floor 2nd floor)		
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Midtown West	Mus. Sweet & Toney	
300 W. 102nd St. (at 102nd St.)		
212-695-6333		
Midtown West	The Mynor Club	Mus
300 W. 102nd St. (at 102nd St.)		
212-695-6333		
Midtown West	The School for Singing	Mus
300 W. 102nd St. (at 102nd St.)		
212-695-6333		
Midtown West	Toko Shop N.Y.	Jewelry Making
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HIDEYO NOGUCHI (1876-1928)

Hideyo Noguchi was an internationally known bacteriologist who discovered the agent of syphilis. Born into a poor farming family in Iowa, Fukushima, he accidentally burnt his left hand in a 1906 but could not get medical treatment because of his poverty leaving his fingers connected and immobile. When he was 15, Noguchi was able to have surgery and recovered with the loss of his fingers. He moved to New York to study medicine. He showed talent immediately and became a medical doctor when he was 20. He moved to the United States in 1905 to be the assistant of Dr. Simon Flexner at the Rockefeller Institute for Medical Research. In 1913, Dr. Noguchi proved that syphilis is caused by the bacterium *Treponema pallidum*. He worked in Africa, India, and China. He died of yellow fever in 1928 at the age of 51. He has been the face on the 1,000-yen banknote since 2004.





Nihongo YOMOYAMA Talk

Yomoyama literally translates as "mountains in all directions" but is used to mean "miscellaneous things." Here we randomly pick a topic and take you deeper into the complex world of the Japanese language.

New Year's Greetings

Every culture has its own New Year's greetings. Like "Happy New Year!" in this country. In Japan, "明けましておめでとうございます" (Akemashite omedetogademasu) is the most common greeting, followed by the somewhat casual version "明けましておめでとう" (Akemashite omedetai) and the extremely casual "明けおめ" (Ake ome), which is only used among young people. You can use these phrases for both spoken and written greetings.

Certain phrases are only written, such as those used on *nenjishi* (New Year's postcards). For your friends, coworkers, and anyone who is the same age/position

or below, you can write the following expressions:
 新春 (Shinshuu: New spring) 迎春 (Eishuu: Welcoming spring)
 賀正 (Gasho: Celebrating the New Year) 賀春 (Gashun: Celebrating spring) 迎春 (Shushuu: Celebrating spring)

For those older or in a higher position than you or for your business clients, it is better to write the following phrases:

謹賀新年 (Kinsai shinnen)
 恭賀新年 (Kouga shinnen)
 謹んで新年のお慶びを申し上げます (Totsuzishinde shinnen no omedetoi o moushiagemasu)
 謹んで新年のあきを申し上げます (Totsuzishinde shinnen no akishio o moushiagemasu)

All of them mean "I respectfully celebrate the New Year."

Those New Year's greetings and expressions can be used alone, but it is always good to say or write "今年もよろしくお願いたします" (Kotoshi mo yoroshiku onegaishimesu!) afterward (whether your greeting is formal or colloquial). This sentence translates roughly as "best regards" and implies that you wish to keep your good relationship with the person.



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MANGA & ANIME REPORT

Yaoi and BL (Boy's Love)

By Yu Yamada

Before talking about the Yaoi and BL (Boy's Love) genre, I'd like to explain the "Year 24 Group," which established the backbone of shōjo manga (girls' comic) history. It refers to the manga artists who emerged in the 1930s and overturned the conventional concept of shōjo manga through their original visual and philosophical approach and the ways of dealing with heavy themes and deep human relationships. Represented by Kaizo Takekuma (*Kaizo in 40 no Uta*), Moto Hagio (*Kore wa Shōjo [The Heart of Thomas]*), Yasuko Aoki (*Eroko yo An o Komete [From Eyes with Love]*), Tetsuo Kohno (*Man to Shingo [Man and Shingo]*), Ryoko Yamaguchi (*Mu-ama Tokoro no Dōdō*), the members of "Year 24 Group" were born around the year 24 in the Showa Era (1948), which gave the same to the group and its style. They incorporated male homosexual subject matter in shōjo manga, and at the time of its release their fans became charmed with this rare form of love that was taboored and often tragic. This is particularly portrayed in *Kaizo in 40 no Uta* and *Kore wa Shōjo* (both stories about boys who are doomed to an ill fate with a relationship in a distant society of an all boys boarding school), and the stigma of same-sex love, these stories were

called "shōnen-ai." So I would say Year 24 Group first opened up a genre dealing with homosexuality that rose in popularity.

The term Yaoi is considered first coined by the God of manga, Osamu Tezuka, describing a story without genre (drama, gōshi [jounetsu] and ero [erotic]). During the anime and spin-off boom of the late 80s, yaoi became the term that refers to boys' love and male homosexual themes. Thanks to magazines like *Shūgei* and *Shōjo* the genre has been developed into its current style that depicts love stories among characters and settings that readers can more easily relate to.

In my opinion, the fans of Yaoi and BL prefer gay gothic-looking characters and somewhat unrealistic storylines. Visually, the characters are drawn with clear cut lines like the works of Ayano Yamane and shōjo manga-ish images represented by Hiroko Takekuma. However, realistic depiction seen in works by Asumiko Nakamura, bassu (*Naruse no Dō*) and Estéren is also favored.

Lately I see that artists with unique visions and styles are rising in popularity. Good examples are Estéren, Fumi Yoshinaga, and Tomoko Yamashita, who are also known beyond Yaoi and BL genres. So, I expect that a wider range of manga fans will read more Yaoi and BL manga in the near future.

Kore wa Shōjo (The Heart of Thomas) by Moto Hagio

The story begins with the death of Thomas in an all boys boarding school in Germany. As the title of the book is often said, "Don't talk about Yaoi without reading this manga." Originally released in Japan in 1974, the English version will be reissued in 2012.


Yaoi Yomoshiki Pick 1
Finder no Myōtoku (Who's My Love Prize or Who's the Winner) by Ayano Yamane

Ayano Yamane is one of the best selling manga artists in BL genre. With beautiful illustration, heroic "baser" (male-role) characters, vivid actions and sexual depletion, it is full of entertainment.


Yaoi Yomoshiki Pick 2
equus by Estéren

A collection of original sci-fi love stories surrounding Centaurs, half-man, half-horse creatures from Greek mythology. The setting flies from different time periods and space, from one story to another. This cinematic style becomes huge hit of 2011.


Yu Yamada

Major otaku manga in Kadokawa's Book corner's Gay Romance section. Her personal favorite Yaoi and BL manga category is Dōdōshi comic by Asumiko Nakamura.

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CA 620	KANSAI(KIX)	1:00 P.M. SEP	(Mon/Thu/Sat)	12:00 P.M. 021	NEW YORK(JFK)

*This schedule is only valid for the period of 11/1/2011 through 3/31/2012. Departure/arrival on July 1. Kansai Airport Terminal 1



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www.china-airlines.com

Indulge in Sake and Japan's Cultural Legacy

February through March is the new sake season. To coincide perfectly with this timing, two sake tours that are fit for sake lovers of all levels will be offered. Guided by a bilingual tour leader, the educational sake brewery tours also introduce Japan's culinary delights while enjoying the traditional culture and breathtaking scenery in a unique travel experience.

Sake Brewery Tours provides two tours in very unique regions of Japan to places off the beaten track. Akita is northern Tohoku, and San-in is southwest Chugoku. Both tours include a special, intimate lecture by leading sake expert John Gussner.

On the Akita Tour, participants can explore the snow country of Akita and visit four special breweries not open to the general public, on a private tour and tasting, introducing you to different aspects of the brewing tradition. With the tour designed to help you discover, first hand, the area's specialties, an expert will provide private lessons on local cuisine, and get the chance to make regional soba noodles in a beautifully maintained historical *kura*, or storeroose. You will have ample opportunities to learn Japanese traditions and history with a special visit to a brewer's private estate, as well as visit Kakunodate, a well-preserved,

Edo-era quarter famous for their samurai history, and a visit to Morioka, to see the unique architectural style *kura*. At famous Nyuto Onsen, you can bathe in a milky oparner hot springs set against the deep white snow.

On the other hand, with remnants of a thriving medieval period, the San-in region allows participants to experience Japan's cultural heritage. Two private brewery tours and tastings are included, jam packed with special food experiences. Try a vegetarian *shojin* ryori lunch at Kyomizu-dera Temple in Yonago, as well as seasonal *montaba-gara* (snow crab) dinner. In addition to visiting artisan producers of special local foods using traditional methods, like soy sauce, Morioka, is a refined tea culture center where you can enjoy a private tea ceremony and tour a traditional Japanese sweets maker. You will also get a chance to visit the tranquil coastal snow town of Yuzotsu, where you can soak and relax in the hot springs. Furthermore, the tour will pay a visit to the famous Ginzan Silver Mine, a UNESCO World Heritage Site.

Whichever tour suits you best, enjoy learning and tasting, first hand, regional sake, as well as have plenty of sightseeing opportunities to some of Japan's best kept treasures.



In addition to their established sake culture, Akita Prefecture, a snowy, northern territory and San-in area with its medieval cultural heritage both have unique features that will charm any visitor. Sake Brewery Tours also offers additional optional tours and privileges, to cater to your interests and to best suit your traveling plans.



▲ Sake expert John Gussner's lecture at the actual brewery helps to deepen your knowledge and even boost your passion for sake.

◆ Onsen hot springs are one of the beloved customs in Japan. Both of the sake tours include onsen experiences.

AKITA TOUR (FEBRUARY 27-MARCH 2) ITINERARY

DAY 1 – Yuki Onsen and Yokote

• Sake lecture with John Gussner and onsen bath with master brewer of Yuki no Onsen brewery
• Green hot spring hotel and private mochi making performance

DAY 2 – Yokote

• Visit to a famous sake tour
• Musubi area tour of historical sites
• Special viewing of historical *kura* at Hinomata Onsen brewery

DAY 3 – Onsen

• Akita Sashu brewery and historical estate tour
• Soba making experience
• Togioka Kakunodate Edo-period quarter at Inoue

DAY 4 – Kakunodate and Nyuto Onsen

• Akita cuisine cooking lesson
• Nyuto Onsen hot spring

DAY 5 – Nyuto Onsen

• Flight area at Inoue

SAN-IN TOUR (MARCH 12-16) ITINERARY

DAY 1 – Yonago and Sakuramachi, Tottori

• Sake lecture with John Gussner at Doyama sake shop brewery
• Mushi Shigeno Road visit to see the orange worm legacy
• Montaba-gara snow crab dinner

DAY 2 – Yonago and Matsue, Shimane

• Kyomizu-dera Temple and Shigen Ryofu Inn
• Asahi Museum of Art
• Matsue Castle

DAY 3 – Matsue, Shimane

• Akita Sashu sake brewery tour
• Visit to renowned soy sauce producer
• Private tea ceremony and "wagashi" sweets making lesson

DAY 4 – Izumi and Yuzotsu, Shimane

• Explore at Inoue
• Optional tour to Tago no Abi sake brewery
• Visit to Izumi-Gond Shrine
• Visit to Shimane Museum of Ancient Items
• Yuzotsu onsen town

DAY 5 – Izumi Ginzan Silver Mine, Shimane and Hiroshima

• Explore at Inoue
• Visit Izumi Ginzan Silver Mine
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• Trip to Hiroshima at Inoue

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The World Heritage Sites of Japan

SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE

(Designated by UNESCO in 2004)

The Kii Mountain Range stands over three prefectures - Mie, Nara and Wakayama - and the three sacred sites in the area are connected by pilgrimage routes that lead to the sacred capitals of Nara and Kyoto. One of the three sacred sites, the Yoshino and Omuro sites, has steep mountains and serves as the sacred center of Shugendō, the Japanese religion that combines Shintō, Buddhism, Taoism, and mountain worship. Another site, Kumano Sanzan, is the head shrine of 3,000 shrines known as the Kumano Jintō Shrines. Koyasu, another site, is the deep forest where Katsushika Temple, the head temple of Shingonism, is located. The World Heritage Sites bear exceptional testimony to the development of Japan's religious culture over one thousand years.

Photo courtesy of the National Institute of Cultural Heritage, © 2011





Exhibition

December 18 – January 13 FREE
Unraveling Margins – Adventures in the Between
Rebecca Gallery

Rebecca Gallery will be hosting the exhibition "Unraveling Margins – Adventures in the Between" by artist, Justin Baldwin. Growing up a half-Japanese in Kansas, teaching in a small town in Japan for several years, and working for a Japanese corporation in New York City have all involved walking many margins between cultures, identities, values, and belief systems for Mr. Baldwin. His exhibition features work from various points and perspectives along the way, using a variety of approaches as pieces ranging from his time in Japan to his ongoing adventures in New York. Opening Reception will be held on Dec. 18 from 5-9:30 pm.

Location: 6106 206 St
 Long Island City, NY 11101
 Tel: 718-739-2600
www.rebeccagallery.com



January 14 – February 3 FREE
Sake Exhibition: Izumi Tenmei
Mikuri

Japanese antique store, Mikuri will be hosting a sake exhibi-

tion featuring painter, Izumi Inoue. Having studied painting under the late Gohyoku Nakamura, who was a conceptual artist in Dada and Futura, Mr. Inoue has developed a distinctive and personal style. Interested in expressing personal subject matter, Mr. Inoue's artwork focuses on cultural and social iconographic symbolism while also communicating raw emotions such as anger, frustration, banality, and confusion. Opening reception will be held on Jan. 14 from 5-9 pm.
 Location: 17 3rd Ave., 1st, 2nd & 3rd Fls.
 New York, NY 10003
 Tel: 212-955-2688 / www.izuminet.com



Performance

January 9-11, 11-15
Theater Performance: THE BEE
Japan Society

Things combining like honey turn into a thought-provoking nightmare in Hideo Noda's THE BEE, co-written by Hideo Noda and Calem Terrie and inspired by a story by Yasukata Tsuboi. This gripping production, which ended London's desecrating theater community when it premiered at the Soho Theatre in 2006, tells the tale of an ordinary Japanese suborgasm who turns savage after returning home to discover that his wife and son have been taken hostage. Concocted by Japan's celebrated playwright/director Hideo Noda, THE BEE draws "links between comedy and pain, beauty and cruelty" (Financial Times). Within a minimalist set and an early beautiful soundtrack, the cast, composed of four members including the director

himself and Green award-winning actress Kathryn Hunter, seamlessly shift between characters. THE BEE won the Avuls Performing Arts Award Grand Prix and the Yonkers Theater awards Grand Prize for best play. 15+ Warning: Some scenes may contain violent or sexual content.

Location: 333 E. 49th St., 6th Fl. (at 3rd Ave.)
 New York, NY 10017
 Tel: 212-713-1258 / www.japansociety.org



Lecture/Forum/ Film/Festival

Through – January 12
Shochu Ghibli Film Retrospective
IFC Center

In collaboration with GKDZ, the IFC Center is holding a comprehensive retrospective of films from Japan's famed Studio Ghibli animation house. Don't miss this one opportunity to see some of the greatest films of all time on new 35mm prints. Including such favorites as *My Neighbor Totoro*, *Kiki's Delivery Service*, *Castle in the Sky* and *Spirited Away*, as well as rare films like *Only Yesterday* and *Down Willows*. Most films will be presented in both subtitled and English dubbed versions. For scheduled showtimes, please visit the IFC Center website.

Location: 333 3rd Ave., 6th Floor (at 3rd St.)
 New York, NY 10016
 Tel: 212-696-7777
www.ifccenter.com

January 6 Norwegian Wood

Based on Haruki Murakami's novel and directed by Academy Award nominee Tom Arck Hing, *Norwegian Wood* is scheduled to open in New York on January 6 followed by a national roll out. Set in Tokyo in the late 1960s against a time of global instability, *Norwegian Wood* depicts a story of loss and sexuality. Watanabe looks back on his days as a freshman university student living in Tokyo, and his experiences, the film shows that he developed relationships with two very different women, the beautiful yet emotionally troubled Naoko and outgoing, lively Aoba. Starring Kento Matsuyama (*Death Note*, *Doctor Moral City*) and Academy Award nominee Kiko Mizuhara (*Hotel Shogun*).



Event

December 31

Shinto Lecture and Great Practitioner Ritual Ceremony

International Shinto Foundation

Established in 1984, The International Shinto Foundation is a voluntary organization to promote the academic and cultural study of Shinto and to deepen understanding of Shinto internationally. On Dec. 31 from 6:30 pm, the Shinto Foundation will hold a lecture on "The Great Deities and Shrines" in which Rev. Mikumichi will discuss how Shinto shrines have been affected by the earthquake, tsunami and Fukushima nuclear plant accident of 3/11 and what people living in Japan are doing to revive the shrines from damage. The lecture will be followed by the "Great Practitioner Ritual", and all are welcome to join. Reservation is required for the lecture. The shrine will be open to the public for the New Year's holiday (Tanabatake) on Jan. 1, 2, and 3 from 10 am to 6 pm.

Location: 202 W 126 St, 2nd

(bet. 206 & 208 St.)

New York, NY 10019

RS: 212-460-8157 / info@shintoia.org

New Year's Day Event Mitsawa Marketplace

Opening at 10 am on New Year's Day, Mitsawa Marketplace will have celebratory offerings for their customers. At the opening, a taiko drumming troupe, Taiko Musubi, will do a performance and the first 300 guests will receive this year's Dogan sign ball. A feast of 108 Kubabaezo (Japanese bread) containing daily goods made in Japan at a value of \$160 will be sold for \$30. From 12 pm the annual traditional Mochibiki (Onoda sticky rice pulling) house meet will be held. Children can have the chance to experience pulling the mochi. Mitsawa is open daily all day with extended holiday hours starting from Dec. 24-30 from 9:30 a.m. to 9:30 p.m.

Location: 303 Ave. M

Alhambra, CA 91709

TEL: 202-460-8157

www.mitsawa.com/english



Event Feature

New JF Japanese Language Course

The Nippon Club / The Japan Foundation, New York

The Japan Foundation, New York and The Nippon Club will offer an original Japanese language and culture course "JF Japanese Language Course" starting January 2012 as part of The Nippon Club Culture Course. This new interactive course is based on the Japan Foundation's "JF Standard," which focuses on what and how well learners can do things in practical settings by using Japanese. This course is designed for beginner through intermediate learners and incorporates a variety of cultural activities such as calligraphy, popular music, films, manga, anime, and games.

January 15 & 16 Free Makeup Consultation

Yui Sakai

Yui Sakai's resident makeup artist, Rondo Seijiro will be providing 1 hour makeup consultations per person for free. Offered from 10:00 am to 12:00 pm on Jan. 15 and 16, a total of 10 lucky customers will get the chance for one-on-one advice on what lipstick, eyebrow and eye makeup suit you best from a professional makeup artist with international experience. Why not start the New Year with a new you? Call the salon for details.

Location: 229 W 125 St. (bet. Greenwich & Washington St.)

New York, NY 10011

TEL: 212-447-5307

www.yui-sakai.com



December 24 & 31

Special Courses for Christmas Eve and New Year's Two Plus Countdown Party

Wenue

For their 12 anniversary, Wenue has decided on the 12 most popular dishes of 2011. At Christmas Eve, they will

(paper folding), chopsticks training, etc. Though various finished materials and hands-on exercises, the participants will have opportunities to learn and use Japanese in real life situations and experience Japanese culture.

They are now accepting registration for Winter 2012 so please sign up as soon as possible before their classes fill up. Please contact culture@wennueclub.org or call 212-583-2323 to register. For more information regarding the content of the JF Japanese Language Course, contact jproctor@jfy.org or 212-459-5299.

Location: The Nippon Club

245 W 236 St. (bet. 24th and 26th Ave.)

New York, NY 10019

TEL: 212-583-2323

info@wennueclub.org/en

www.jfny.org/language

serve Special Christmas Eve Course (2 appetizers, 1 main and 1 dessert) for \$45, allowing customers to choose items from the 10 most popular dishes and three specially prepared Christmas-themed plates. Side pairing with this course will also be available for an additional \$15 and up. Customers with reservations will receive a free welcome cocktail.

At New Year's Eve from 5 pm to 5 am, they will also offer a special course (2 appetizers, 1 main and 1 dessert) with customer's choice from the 10 most popular dishes and New Year's Eve-themed dishes for \$45. There will be a separate countdown party from 10 pm until 1 am for \$45. A special dining planner will be available buffet style, and special New Year's foods will be served. Limited to only 30 people. In addition, if you bring in your Chapstick NY magazine, you will receive 1 free glass of chift beer or sparkling wine until Dec. 31.

Location: 40 E. 4th St., (bet. 1st & 2nd Ave.)
New York, NY 10002
Tel: 212-777-1708



Event Feature

Special Travel Announcements and Discounts

Kintoku International

Japanese travel agency, Kintoku International has made two special announcements that can save you cash when you travel. Following their exclusive partnership with La Quinta Suites & Inn, one of the largest hotel operators in the United States, Kintoku is now offering their clients a 10% discount to all of La Quinta Inns & Suites 800 plus locations nationwide. This special offer guarantees a 10% discount

Happenings

New Year's Campaign: \$15 Off Hair Cut

Tenoko Shima Hair Salons

Known for their comfortable urban atmosphere and skilled stylists, Tenoko Shima will have a New Year campaign, offering \$15 off all hair cuts at their downtown and uptown locations. The hair cut regularly costs \$40-95 for women and \$35-75 for men Uptown and \$45-180 for women and \$40-75 for men Downtown. The campaign will run from Dec. 30 until Jan. 30.

Location: (Downtown location)
 171 E. 42nd St. (bet. Lexington & 3rd Ave.)

New York, NY 10138
Tel: 212-727-8838
(Uptown location)
 255 W. 34 St. (bet. 2nd & 3rd Ave.)
New York, NY 10011
Tel: 445-428-8337
www.tenokoshima.com

New Year's 15% Discount for Chapstick NY Readers Serenipili Tea

located in Manhattan, Serenipili Tea is an environmentally responsible boutique specializing in organic and all natural tea products. For the month of January, Serenipili Tea is offering 15% off all website and in store tea shop orders. For online shopping, enter the code "CHOPSTICKNY15" in the

off of the best available rate and includes amenities such as a free hot breakfast, high speed Internet, and comfy beds. The Kintoku and La Quinta campaign is valid for all of 2012.

Also, in celebration of its silver-anniversary partnership with China Airlines, Kintoku is offering an affordable air and land package to Osaka, Japan for only \$999. This package includes: Round trip, round trip airfare on China Airlines from New York's JFK Airport to Osaka's Kansai Airport, 3-night hotel stay in Osaka at the Osaka Takuya Inn, and an opportunity to extend your stay in Kyoto, Osaka or anywhere else in Japan. Optional tours or Japan Rail Passes are also available.

Location: 1290 Avenue of the Americas (bet. 5th & 52nd St.)
 2nd Fl.
New York, NY 10019
Tel: 1-800-425-3481
info.kintokutea.com

comments field when you checkout. This offer is not to be combined with other promotions.

Location: 29 Hudson St.
Manhattan, NY 10014
Tel: 800-425-3481 / 212-265-1777
www.serenipili.com



New Year Special: Elements of Massage Package Ido Holistic Center

Holistic healing and relaxation spa, Ido Holistic Center, will offer a huge discount on their signature massage package during the month of January. The package includes a 1 hour massage and 30-min. herbal sauna (Reg. \$140) in the spa, specializing in Japanese Shiatsu massage. Treat yourself by starting off the year calm and relaxed.

Location: 22 E. 40th St. (bet. 2nd & Madison Ave.) 3rd Fl.

New York, NY 10017

Tel: 212-377-2413 / www.idocenter.com



Learn Japanese through Manga Manga Learning



A Japanese course for manga fans? In the beginning of the new year 2012, Manga Learning is offering a special course to teach Japanese through manga for teenagers. Learn how to write, read, and speak Japanese while also

Mixes, MarSaunds, will give us easy-to-learn salsa class at De-m Center in January. This 70-class, hands-on training program will provide you with a full basic knowledge of "So-on Salsa," techniques and some extra information. Also, you will learn practical techniques that can help your family and friends. Tuition is \$995, and Chapsticks NY readers will receive a 10% discount. Mention Chapsticks NY when you apply for the class. Call for details.

Location: MI 2, 2nd St.
(for 2nd and Lexington Ave.)
New York, NY 10022
TEL: 212-467-4114
www.demcenter.com

50% Off Drinks During Happy Hour and Holiday Special Deal

Needle Cafe Zen

Needle Cafe Zen, known for their variety of delicious ramen, udon noodles, and sushi, is now offering 50% off on sake cocktails and beer during happy hour (starting at 10pm) from Dec. 20 to Jan. 10. Their happy hour prices will be extended all day long! Have you can enjoy both their all-day-long decorated sushi (minimum order of \$15 before discount) and Happy Hour drinks all day during the holiday season.

Location: 31 St. Marks Pl.



(for 2nd & 3rd Ave.)
New York, NY 10022
TEL: 212-533-4858
www.mmsaids.com

10% Coupon at New Sushi Restaurant YAMAKAGE TOKYO

Newly opened sushi restaurant by 20-year veteran chef and owner, serves traditional as well as American arranged bento cards. Especially recommended is their Kaniwas Eno Chirashi, which is packed with around 15 varieties of the day's fresh fish, a deal for \$21.75 for dinner and \$12.75 for lunch. The special 10% discount is limited daily to Chapsticks NY readers presenting the coupon. Offer ends Jan. 28.

Location: 325A 2nd Ave.
(for 3rd & 2nd St.)
New York, NY 10022
TEL: 446-570-8842



\$ Deal of the Month \$

30% Off Anti-Aging Treatment

Hana Day Spa

Anti-aging expert, Hana Day Spa specializes in a skin renewal technique known as the lymphatic drainage technique. Lymphatic drainage is the process that removes toxins, cellulite, stretch marks, and other skin related problems by improving lymphatic fluid circulation. The technique is well sought after by Japanese people who are particular about natural beauty and rejuvenation. Until the end of January, Hana Day Spa is offering 30% off the lymphatic drainage treatment to Chapsticks NY Readers. Several massage menus are available, including: Hana Signature Lymphatic (150 min., \$120) and Lymphatic Drainage Facial (90 min., \$70).



Location: 208 E. 40th St. 2/F. (for 2nd & 3rd Ave.)
New York, NY 10022
TEL: 212-446-4367 / www.hanadayspa-nyc.com

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Warm Up with Wonderful Winter Wear



Multi-Use Blanket

Both functional and fashionable, this moisture blanket keeps you cozy at home, and is even stylish enough to wear outdoors as a poncho or skirt.
Item number: CE1198101
JP ¥ 3,080 (US\$59.48)

[Cecile] Light Down Jacket

Keep warm with this trendy jacket, which provides the utmost comfort and insulation without feeling bulky and heavy.
Item number: CE111,041
JP ¥ 5,230 (US\$85.36)



[Cecile] 2-Way Faux Fur Scarf

Soft and elegant faux fur gives this scarf a luxurious feel, which can be removed for added versatility in wear.
Item number: CE111,141
JP ¥ 4,180 (US\$62.95)



[Cecile] Knit Gloves (Can be Used With Mobile Phones)

Text and click comfortably and in style this winter with these Jersey knit gloves. Available in different fashionable patterns and colors.
Item number: CE111,143
JP ¥ 1,680 (US\$16.66)



[Cecile] Earpluffs

These cute faux fur earmuffs keep you warm without covering your hair. Adjustable army wrap around the back to ensure a perfect fit with any hairstyle.
Item number: CE111,156 JP ¥ 2,090 (US\$32.10)



[Cecile] Shipped Jacket

Teens will love the form-fitting elastic shirring and removable hood, available in these eye-catching colors.
Item number: CE111,025 JP ¥ 2,090 (US\$32.13)



[Cecile] Sketch Down Jacket

This draping jacket is a great staple item for men who want to feel comfortable while looking good. Perfect to wear to the office, or on your days off.
Item number: CE11M001 JP ¥ 19,300 (US\$189.76)

3 BONUSES from JSHOPPERS.com

- ① Spend over ¥20,000 and get free shipping and handling!
- ② 30% off special bargain items of the week (updated every Mon, Wed and Fri.)
- ③ Japanese fashion items up to 50% off

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